

THE NATIONAL

APRIL 19, 1952

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

NIMPA CONVENTION

Sherman Hotel

Chicago

APRIL 28 to 30

We'll be there . . .

AT BOOTHS 69-71

**Looking forward to
seeing you in our
HOSPITALITY ROOMS
and would like to have
you visit our Plant.**

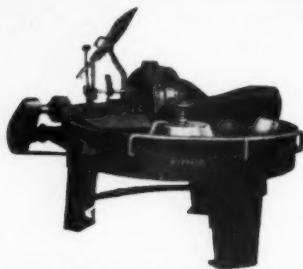


The
GRIFFITH
LABORATORIES, Inc.

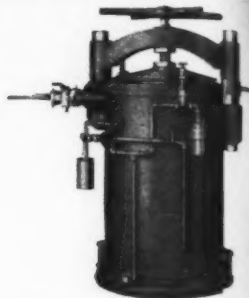
In Canada — The Griffith Laboratories, Ltd.

CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St. • LOS ANGELES 58, 4900 Gifford Ave. • TORONTO 2, 115 George St.

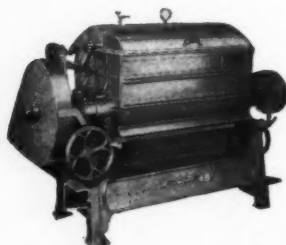
INVITATION TO EFFICIENCY at every step in sausage making



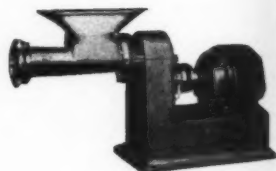
SILENT CUTTERS — Capacities from 20 to 800 pounds. Special analysis steel blades give clean, cool cutting action. Has self-emptying time-saver feature.



STUFFERS — Capacities from 60 to 1,000 pounds. Special leak-proof design . . . air and meat can't get past piston. Stainless valves and tubes.



VACUUM MIXERS — Capacities (also standard models) from 75 to 2,000 pounds. Stainless paddles, shafts, tubs and end plates optional.



GRINDERS — Capacities from 1,000 to 15,000 pounds per hour. Machined feed screw and finely finished rifled cylinder assure clean, cool cutting.

Buffalo QUALITY SAUSAGE MACHINERY

for more than 80 years

No matter how big or how small your plant may be, there is a complete line of Buffalo quality sausage-making machinery to fit your individual needs. Space and cost are saved by buying from the line with the widest range of sizes, the most complete assortment of models. "Buffalo" offers both.

John E. Smith's Sons Co.

50 BROADWAY BUFFALO 3, N. Y.

Sales and Service Offices in Principal Cities

THIS STAMP CARRIES A QUALITY MESSAGE

Leaders in presenting features that increase efficiency and safeguard quality. Dependable performance with maximum safety and sanitation. A complete line to suit every requirement. Service from coast to coast by factory-trained experts.



ASK FOR OUR LATEST CATALOGS

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

- ☐ Silent Cutter
- ☐ Head Cheese Cutter
- ☐ Grinder
- ☐ Casing Applier
- ☐ Mixer
- ☐ Pork Fat Cuber
- ☐ Stuffer
- ☐ Smoke Master
- ☐ Combination of Special Purpose Equipment

Name

Company

Address

City and State

Now!
give your liver sausage
extra sales appeal with



NEW! Multi-Color printed Milprint MIL-O-CASINGS!

Added color means added sales for liver sausage in the casing most dealers prefer — MILPRINT MIL-O-CASING! Your brand in clear, brilliant multi-color printing will make your product stand out in retail displays — invite customers to buy.

Consumers prefer liver sausage in MIL-O-CASINGS too because it tastes fresher... slices easier, cleaner!

And you know that MIL-O-CASINGS cost far less than animal casings... prevent shrinkage... eliminate slime and mold... come in correct lengths for your cooking tanks... stuff faster with less breakage.

Call your Milprint man for samples and full information.



Printed Cellophane, Pliofilm, Polyethylene, Acetate, Glassine, Tulle, Folding Cartons, Bags, Lithographic Displays, Printed Promotional Material.

Milprint Mil-O-Sail Casings...

Proved the best casings for cooked hams and luncheon loaves. Low in cost... with beautiful multi-color printing on all sides. Prevent shrinkage, slime, mold and discoloration. No soaking or heating before or after stuffing. Ask your Milprint man for a demonstration.

Reg. U.S. Pat. Off.

Milprint INC
PACKAGING MATERIALS
LITHOGRAPHY & PRINTING

GENERAL OFFICES, MILWAUKEE, WISCONSIN
SALES OFFICES IN ALL PRINCIPAL CITIES

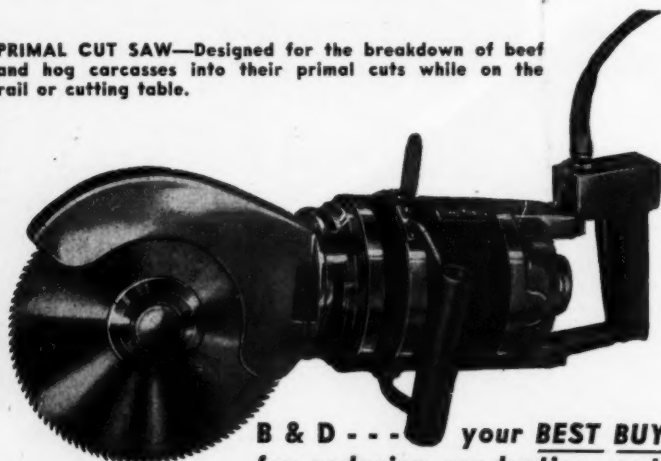
Reciprocating type saw for splitting beef carcasses and improving operator efficiency. Universally used and enthusiastically endorsed. Even the unskilled operator chalks up perfect scores in carcass splitting with this famous B&D Machine.



JOB-PROVEN B&D MACHINES

Deliver "Top" Efficiency . . . At Faster Speeds . . . At Lower Cost!

PRIMAL CUT SAW—Designed for the breakdown of beef and hog carcasses into their primal cuts while on the rail or cutting table.



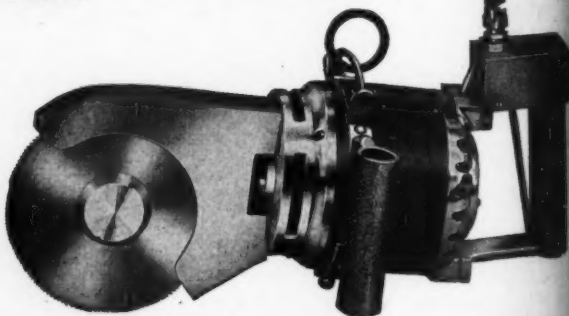
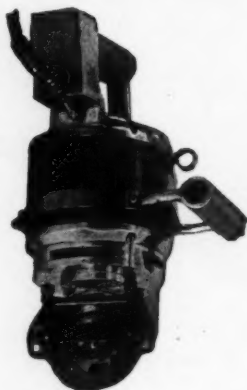
B & D . . . your BEST BUY
for reducing production costs!

There is a job-proven, time-tested B & D Machine for every cutting, sawing, scribbing and splitting operation . . . and more than 5000 of these B & D Machines are delivering peak performance every day with an absolute minimum of servicing and replacing of parts. 85% of these machines have been in use by both inspected and uninspected slaughter houses for twenty-five years or more. Invest in foolproof B & D Machines; they are always at your service! Every B & D Machine is built to the most exacting standards . . . your assurance of satisfaction-plus!

BEEF RIB BLOCKER—Particularly adapted to the needs of the industry for a light-weight, easy-to-use machine for speedy and accurate sawing of rib bones in beef carcasses. Any packinghouse man can operate it with efficiency!

The B&D line-up of machines designed exclusively for the meat packer includes, in addition to those described herein:

- UTILITY SAW
- CATTLE DEHORNING SAW
- BEEF BREASTBONE OPENER
- HOG SPLITTER
- HOG BACKBONE MARKER



BEEF SCRIBE SAW (Left)—Guarantees a perfect scribe every time at greater speed and at appreciably less cost than by hand! Eliminates ragged edges, bone splinters and costly miscuts.

Write now for details, prices and specifications!

Invest in the Best . . .  Buy Only B&D Machines!

BEST & DONOVAN, 332 S. MICHIGAN AVE., CHICAGO 4, ILL.

"BOSS" Patented Carcass Dropper speedily positions carcass for siding.



BOSS

BEEF KILLING EQUIPMENT

Proud of your beef department crew? Want to show them some extra consideration? Install BOSS Balanced Beef Handling Equipment and do yourself a favor, too!

BOSS Equipment is strong and safe. BOSS Equipment is swift and sure. BOSS Equipment is balanced.

Investigate the idea now! We will be glad to explain the many exclusive features and patented devices which co-operate to make BOSS Beef Killing Equipment first choice among the men who use it.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

"BOSS" Landing Device for smooth and sure transfer of animal from hoist to rail.

"BOSS" Knocking Pens, single or tandem, position animal properly and deliver it to hoisting location without manual assistance.

"BOSS" Beef Hoists use standard, brake type motors, and are offered in 5 H.P. and 7½ H.P. motor sizes. There is also a special hoist which uses a 3 H.P. motor.

"BOSS" Beef Headsplitter No. 424 PATENT PENDING.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

CANNON

the money-saving, eye-appeal line! High quality, uniform, completely dependable.

SWEET DICED

READY-TO-USE, NO CUTTING, no brine. Packed in convenient #10 tins. No spoilage, no left-overs.

RED

bright, firm, thick-walled. Cannon's own California Wonder sweet pepper strain — crisp pieces — similar to the fresh vegetable.

PEPPERS

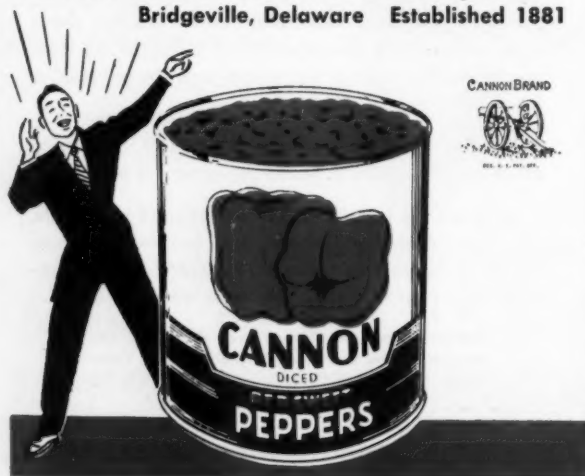
more — more for your money. Up to 10 ounces more per can, three pounds more peppers per case. Extra heavy pack (Pat. No. 2,587,466).

ORDER TODAY

Write direct to

H. P. CANNON & SON, INC.

Bridgeville, Delaware Established 1881



CANNON BRAND



THE NATIONAL



Provisioner

VOLUME 126

APRIL 19, 1952

NUMBER 16

Contents

NIMPA CONVENTION HIGHLIGHTS

Program Review.....	28
Hospitality Headquarters.....	30
Key to Exhibits.....	31
On the Social Side.....	28

REGULAR FEATURES

Unique Kosher Operation.....	35
Methods Study 4—Obsolescence, a Cost Burden.....	38
Chemicals In Food—Controversial Issue.....	45
Late Industry News.....	27
Ideas for Operating Men.....	59
Up and Down the Meat Trail.....	51
Classified Advertising.....	94

EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor
VERNON A. PRESCOTT, Managing Editor
HELEN P. MCGUIRE, Associate Editor
GREGORY PIETRASZEK, Technical Editor
C. B. HEINEMANN, JR., Washington Representative, 740 Eleventh St., N.W.

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WH itehall 4-3380

HARVEY W. WERNECKE, Vice President and Sales Manager

FRANK N. DAVIS
ROBERT DAVIES

F. A. MacDONALD, Production Manager

CHARLES W. REYNOLDS, New York Representative, 18 E. 41st St. (17) Tel. LEXington 2-9092, 2-9093

Los Angeles: DUNCAN A. SCOTT & CO., 2978 Wilshire Blvd. Tel. DUNKirk 8-4151

San Francisco: DUNCAN A. SCOTT & CO., Mills Building (4). Tel. GARfield 1-7950

DAILY MARKET SERVICE

(Mail and Wire)

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board
LESTER I. NORTON, President
E. O. CILLIS, Vice President
A. W. VOORHEES, Secretary

Published weekly at 15 West Huron St., Chicago 10, Ill. U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1952 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

EVEN OSCAR OF THE WALDORF
COULD NOT DUPLICATE THAT

Pre-Seasoned Flavor



"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

No, not even the genius of world-famous chefs is capable of producing that special, spicy goodness imparted to hams by the NEVERFAIL 3-Day Ham Cure. That's because NEVERFAIL *pre-seasons* the hams. A special blend of aromatic spices goes in with the cure...permeates every morsel and fibre of the meat as no surface seasoning can do. The NEVERFAIL Spiced Cure formula is a Mayer family secret that adds a savory delight to the good, old-fashioned, full-bodied flavor of a well cured ham. NEVERFAIL-cured hams look as good as they taste...cherry pink in color, uniformly tender in texture, firm and juicy.

This extra goodness has helped many ham producers to gain and hold a commanding lead with their products. In addition, the NEVERFAIL, 3-Day Ham Cure actually *cuts costs*! It shortens the time in cure. And using this ready-mixed compound saves mixing your own preparation...eliminates one whole operation with its uncertainty and high labor cost. Write today for complete information.

Pre-Season your bacon, sausage meat and meat loaves! Use NEVERFAIL Pre-Seasoning Cure as a rubbing compound and in your chopper. Inquire about Neverfail Pumping Cure for pumped bacon.

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819 South Ashland Avenue



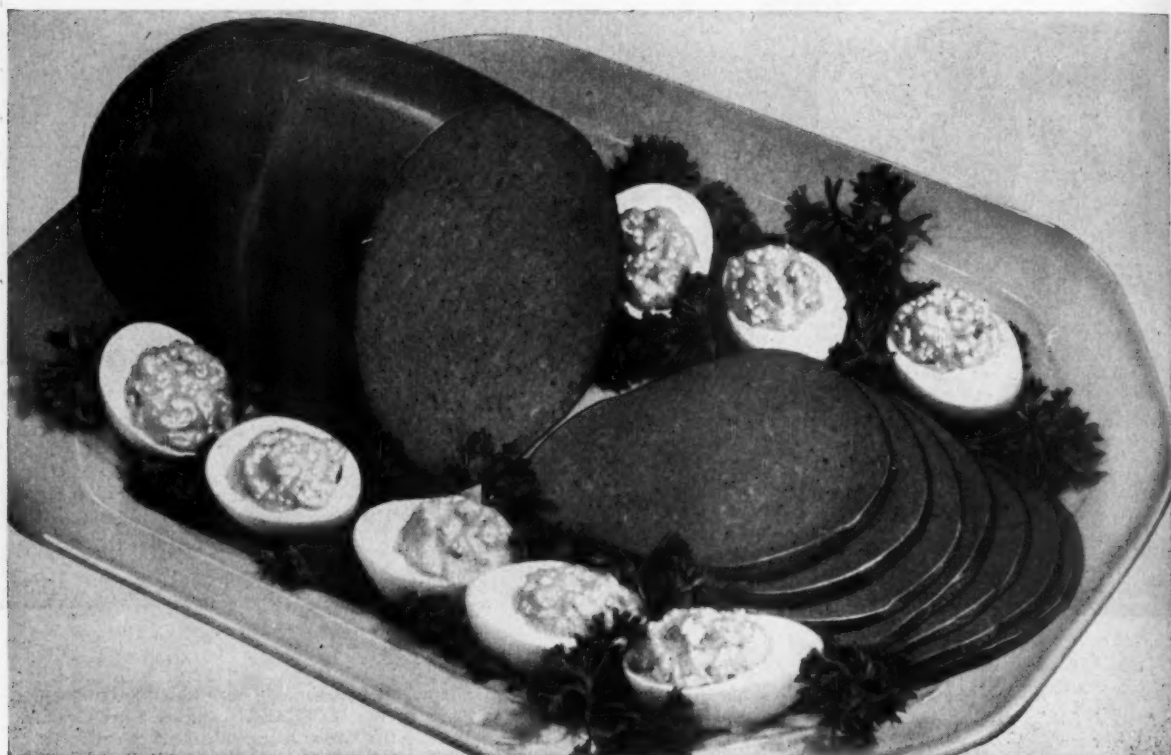
IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

The National Provisioner—April 19, 1952

Plumpness and Flavor

ATTRACTIVE EYE-APPEAL

IN WILSON'S NATURAL CASINGS



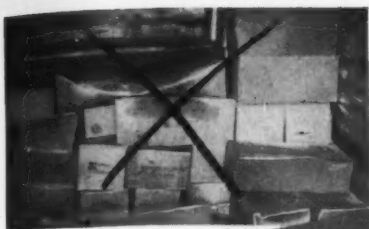
Bologna Sausage looks appetizing...and flavor juiciness is sealed in with Wilson's Natural Casings. Cash in on this flavor and eye-appeal! See your Wilson casing man today!

IN EVERY WAY SAUSAGE IS BEST IN

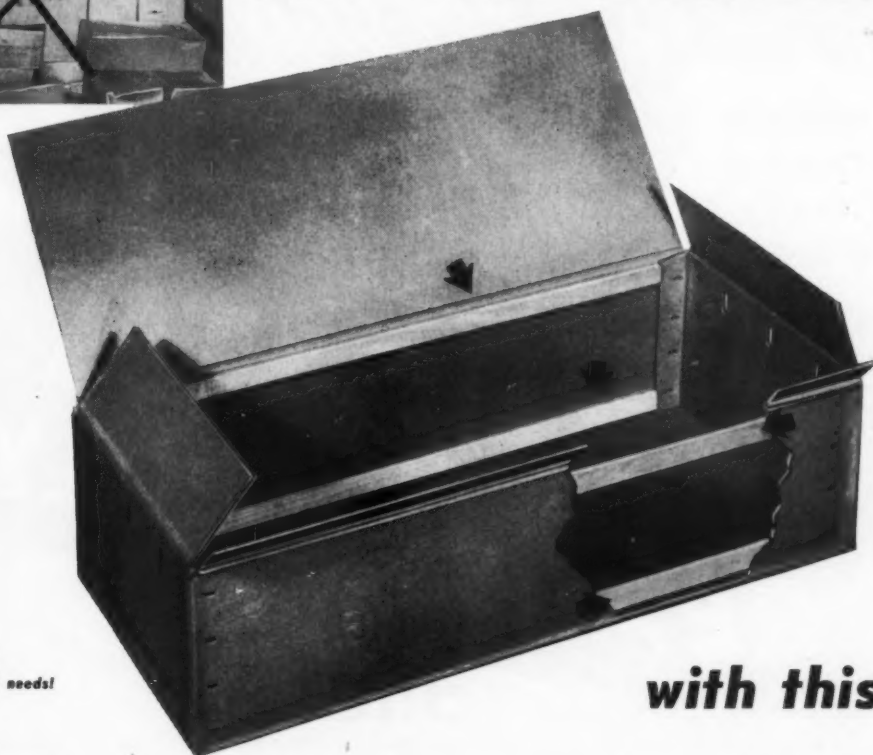
Wilson's Natural Casings



General Offices, Chicago 9, Illinois



GOOD-BYE TO SHIPPING LOSSES LIKE THESE . . .



Immediately
available in all
sizes to fit your needs!

with this NEW

Wood-Reinforced, Heavy-Duty FIBRE BOX!

Here is a shipping container with built-in stamina . . . designed to go the distance, and then some!

SOME FEATURES OF THE BOXCRAFT BOX:

- More efficient and economical!
- New, positive protection for your products!
- Wood-reinforced to withstand heavy loads!
- Will not break up in freezer!
- Designed especially for the meat industry!
- Resistant to moisture!
- Highest quality fibre . . . fortified corners!
- Protects the sales-appeal of your products!
- Easy to load, easy to handle, easy to stack!

Scientifically designed and tested under the most adverse conditions, the Boxcraft revolutionary shipping box is now ready to serve the meat industry. Wood-strip reinforcing placed at the common cave-in points is your assurance of positive protection en route! Highest quality moisture resistant fibre board permits *safe* shipment of fresh cuts, smoked meats and frozen products. This box will solve your shipping problems and is especially suitable for pork loins.

See it at the NIMPA Convention April 28, 29, 30. Boxcraft Booth No. 90

LICENSEES:

WALDORF PAPER PRODUCTS CO.
ST. PAUL, MINNESOTA

AMERICAN BOX BOARD CO.
GRAND RAPIDS, MICHIGAN

THE LAWRENCE PAPER CO.
LAWRENCE, KANSAS

Licensors THE BOXCRAFT COMPANY
621 E. 39th St., Indianapolis 5, Indiana • Hickory 0521

**UNITED
STATES
COLD
STORAGE**

*Guardians of the
Nation's Foods*

OMAHA
READY IN JULY

CHICAGO

2055 West Pershing Road, Chicago 9

DALLAS

1114 Wood Street, Dallas 2

DETROIT

(United States Warehouse Co.)
1448 Wabash Avenue, Detroit 16

KANSAS CITY

500 East Third Street, Kansas City 6

OMAHA

4302 South 30th Street, Omaha 7

PORT LAVACA

P. O. Box 176, Port Lavaca, Texas

UNITED STATES COLD STORAGE CORPORATION

**MODERN FORTRESSES
FOR FOODS**



When you have a refrigerated body problem, you want someone with the answers *right now*. That is why Batavia Body Company keeps five field sales engineers traveling at all times — within easy reach of a phone call from *you*. From Canada to the Gulf, from Pennsylvania to the Dakotas, Batavia's experienced men can be called in for any special problem or service. Make use of them; simply phone or wire our home office. We'll have a specialist at your doorstep — *fast* — wherever you may be!



BATAVIA BODY COMPANY, BATAVIA 6, ILLINOIS

ONLY THE BEST GOES INTO BATAVIA



90.3% Means Popularity... Plus!!

Hot Dogs certainly are a popular item in America! In the last two years, sales of canned frankfurters have risen 90.3%.

Are you packing and promoting canned frankfurters? That sales figure says you should be!

And what about other items in the canned meat line? Meat Stews, Canned Hams, Sausage and Corned Beef Hash have all shown sizeable increases during the last several years.

These sales leaders deserve your attention, if you are not already packing them!

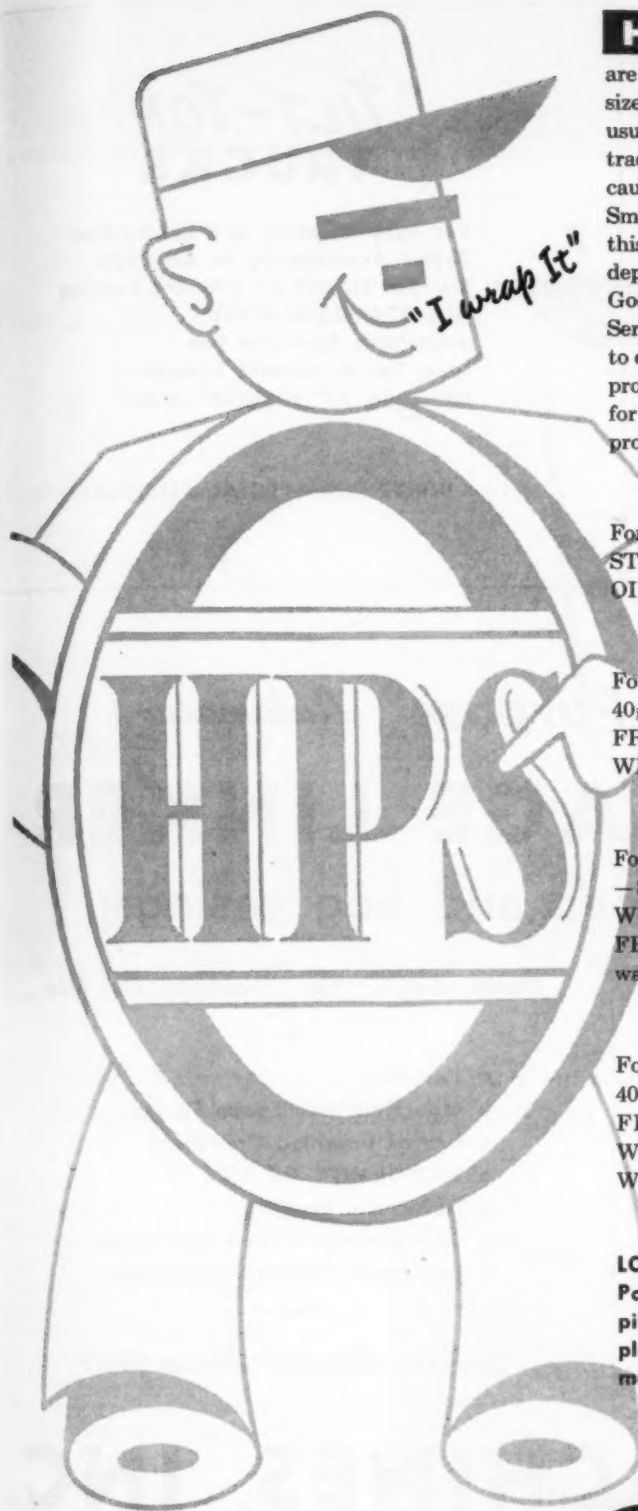
Remember this, too!

Technicians in Canco's research laboratories are ready to advise you on any questions you may have concerning the packing and processing of meats and

meat products. Canco, too, will develop eye-catching package designs for lithographed labels . . . advise on proper flavors and recipes.

Why not call in your Canco representative now?





HPS PACKERS PAPERS

are manufactured and processed in many grades, weights, sizes; in roll or sheet form, in any quantity for all the usual and unusual applications in the meat packing trade. HPS papers meet the requirements of packers because of 45 years continuous cooperation between the Smith organization and the meat industry. Because of this specialized skill and long experience, HPS is a dependable source for packers who demand Uniformly Good Quality, Uniformly High Value, Uniformly Steady Service. Use HPS Research, Knowledge, and Facilities to establish and maintain the highest standards in meat protection for transit or storage. Keep this chart handy for ordering; and for specific information on meat wrap problems write us, without obligation.

FRESH PORK

For Loins—Bellies—Shoulders use 40# Tan or 40# White STA-TUF WW, PACKERS OILED WHITE, or 37# OILED STA-TUF.

PORK FOR FREEZERS

For Bellies—Hams—Shoulders—Canadian Backs use 40# TAN or 40# WHITE STA-TUF WW, STANDARD FREEZERWRAP, or Cream MASTER FREEZERWRAP.

BEEF • LAMB • VEAL

For Hind Quarters—Fore Quarters—Government Beef—Steaks—etc. use 40# Tan or 40# White, STA-TUF WW, Standard FREEZERWRAP, Cream MASTER FREEZERWRAP, 37# Oiled STA-TUF or KNOS-waxed one side kraft.

LINERS • DIVIDERS

For Box, Barrel, and Carton Liners and Dividers use 40# Tan or 40# White STA-TUF WW, STANDARD FREEZERWRAP, Cream MASTER FREEZERWRAP MTS-WHITE WAXED, PACKERS OILED WHITE, 37# Oiled STA-TUF, BARREL TOPS.

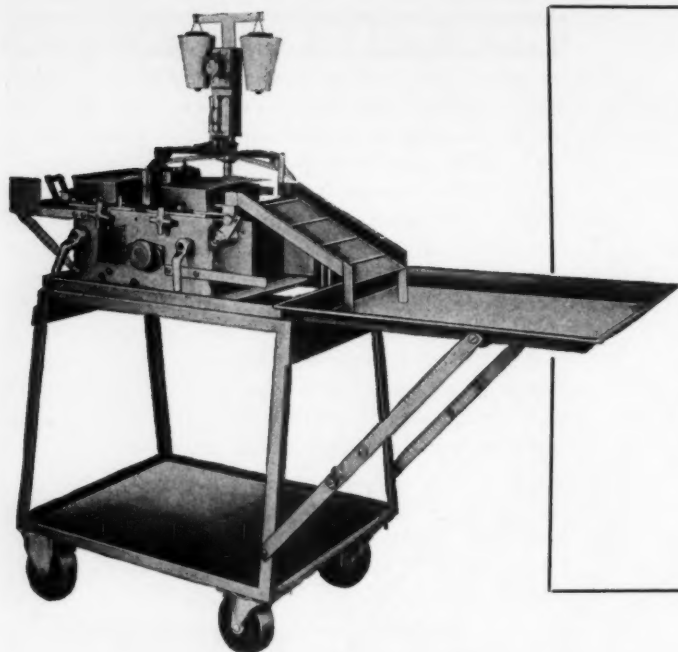
LOXOL is a new HPS paper, coated with crackproof Polyethylene Plastic, with many advantages for wrapping and storing at low temperatures. Write for complete details on LOXOL and other new HPS developments in efficiency papers for packers.

See us at NIMPA
We'll be Expecting You



5001 West Sixty-Sixth Street, Chicago 38

IMPREGNATORS • LAMINATORS • FOIL
COATERS • PAPER • FABRIC



"TILT-TOP" TRUCKS

For Easy Cleaning and Lubrication
Better Accessibility to All Parts
Correct Height for Efficient Feeding
ALL STAINLESS STEEL
Adjustable Extension Pan
Ideal For Permanent Location
68" Long, 33" High, 24" Wide

•
WRITE FOR SPECIAL CIRCULAR!

Adjustable "All-Purpose" Automatic TY SAUSAGE LINKER for artificial, sheep and hog casings

- ✓ CHANGE LENGTHS IN 2 MINUTES
- ✓ CHANGE DIAMETERS IN 2 SECONDS
- ✓ CHANGE TO "COCKTAILS" IN 5 MINUTES

Any length, 3 1/2" to 6 1/2" 114 LPM*
Any length, 1 1/2" to 2" 114 LPM
Any length, 7" to 13" 57 LPM

Any diameter up to 35 mm.

Diameters up to 18/20 mm. can be double-tied

WEIGHT: 210 lbs.

WIDTH: 20"

LENGTH: 36"

HEIGHT: 31"

*Links Per Minute

Over 2800 Ty Linkers in Use

- Portable
- Man Hour and Space Saving
- Use of Unskilled Operators
- **UNIFORMITY OF SIZE**
- Automatic Feeding
- Just Connect With Light Socket
- Improved Product Appearance

On the Market Since 1939

LINKER MACHINES, INC.

39 DIVISION STREET

NEWARK 2, N. J.

Visit Us at Booths 27 and 28 NIMPA Convention

MONTH OF NIMPA

APRIL 1952

		1	2	3	4	5
6	7	8				
13	14	15				
20	21	22				
27	28	29	30			

Once again we extend a warm welcome to our many friends attending the NIMPA Convention. *The latch key is out!*

"The Casing House" is at your service throughout the year...and throughout the sausage manufacturing world! The international acceptance of our *Natural Sausage Casings* is built on a reputable foundation. We hope you will make "The Casing House" your headquarters while attending the NIMPA Convention...and your year-round headquarters for all your casing requirements.

Natural Casings

Since 1882

BERTH. LEVI & CO., INC.

The Casing House

CHICAGO
NEW YORK

LONDON
BUENOS AIRES

SYDNEY
WELLINGTON

BOBSIN Beef CASINGS

... have consistently delivered real casing satisfaction since 1880 ... NOW offer improved delivery service through a network of plants located throughout the United States and Mexico!



BOBSIN BEEF CASINGS are:

- Processed to your exact specifications!
- Carefully graded to meet all your needs!
- Expertly processed to satisfy you!
- Rushed direct from the BOBSIN Plant nearest you!
- Your best casing buy . . . better buy BOBSIN!

Write for prices to Main Office:

HARRY BOBSIN & COMPANY

Producers, Processors, Exporters and Importers of SAUSAGE CASINGS Since 1880
3401 SOUTH HALSTED STREET • CHICAGO 8, ILLINOIS
Phone: YArds 7-6263-64 • Cable Address: "BOBBY"
Cleaning Plants in Minnesota, Wisconsin, Iowa, Kansas and Mexico

HARRY BOBSIN, President

SYLVAN KADISON, Vice President

FOR COMPLETE INFORMATION
ABOUT CANS AND CANNING



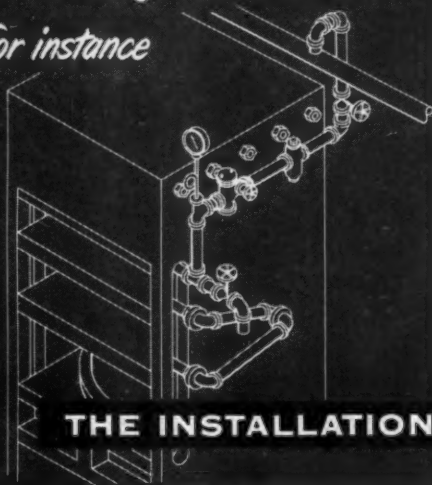
CROWN CAN

Division of
CROWN CORK & SEAL COMPANY

One of America's Largest Can Manufacturers • Plants at Philadelphia, Chicago, Orlando • Branch Offices: New York, Baltimore, Pittsburgh, St. Louis

Will Your Pressure Regulators Last 25 Years?

...on Molding Press Service
for instance



THE INSTALLATION

Crane Brass Pressure Regulators on steam lines to rubber molding presses; Dryden Rubber Division, Sheller Mfg. Corp., Chicago. 225 units in service.

THE HISTORY

Steam generated at 130 psi is reduced through individual regulators on molding presses. Pressure used at machines is 60 to 100 psi depending on work. Features of regulator service needed most are: (1) non-fluctuating outlet pressure automatically maintained within close regulation; (2) easy adjustment by press operator to specified pressure for given work.

More than 25 years ago the plant standardized on Crane Regulators, a total of 225 being in use today. Many are the original installations, still delivering desired outlet pressure. Records for all regulators, regardless of age, show no maintenance cost other than prescribed simple routine servicing. On old models of the Crane 960 regulator, after prolonged service, this includes occasional regrinding of seats.

The Complete Crane Line Meets All Valve Needs. That's Why—

More Crane Valves Are Used Than Any Other Make!

CRANE VALVES

CRANE CO., General Offices: 836 S. Michigan Ave., Chicago 5, Illinois
Branches and Wholesalers Serving All Industrial Areas

VALVES • FITTINGS • PIPE • PLUMBING • HEATING

VALVE SERVICE RATINGS

FEATURES:

Equally good on steam or air

SUITABILITY:

Steady outlet pressure—no drift

MAINTENANCE COST:

Routine servicing only

SERVICE LIFE:

Many installed more than 25 years—Still O.K.

OPERATING RESULTS:

Fully automatic steam control at lowest cost

PRICE:

Good Buy—has no equal

AVAILABILITY:

Stock item in Crane Line

THE VALVE

Crane No. 960 Brass Pressure Regulators reduce steam or air pressures up to 250 psi, to within 80% of inlet pressure. Factory pre-set to operate within any of 4 ranges from 1 to 200 psi, with easily selected service pressure within set range. Precision made; fully automatic; highly dependable, even under reasonable fluctuation of inlet pressure. All wearing parts renewable. See your Crane Catalog or Crane Representative for full data.



*Get the
Facts about*

GEBHARDTS

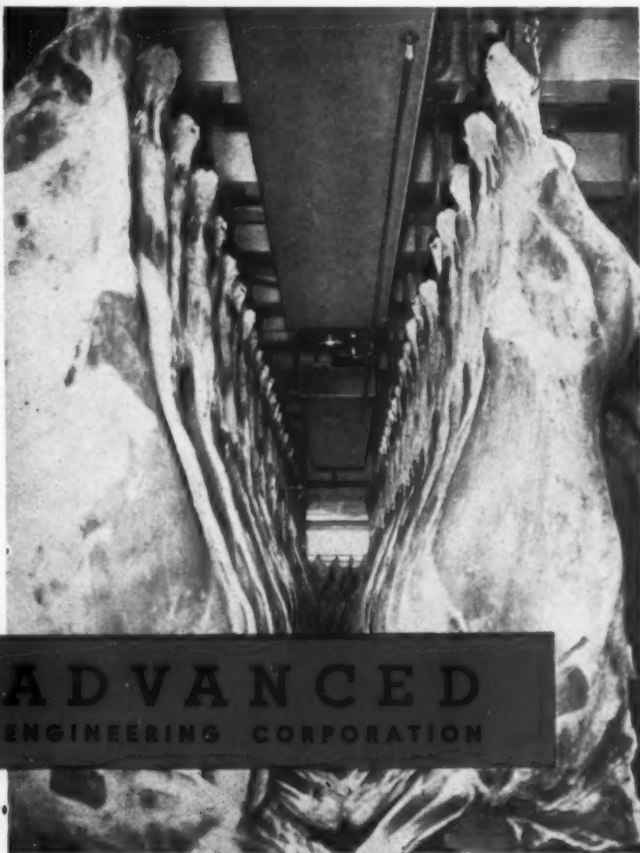
CONTROLLED REFRIGERATION SYSTEMS

ONLY GEBHARDTS GIVE YOU:

1. CONTROLLED HUMIDITY
2. CONTROLLED TEMPERATURE
3. CONTROLLED CIRCULATION
4. AIR PURIFICATION

*...and you'll
add your name to
this list of
GEBHARDT users!*

WILSON AND COMPANY
GEORGE A. HORMEL & CO.
ARMOUR AND COMPANY
AGAR PACKING AND PROVISION CO.
CUDAHY PACKING CO.
ROBERTS & OAKE, INC.
PRIME PACKING COMPANY
STADLER PACKING CO.
JACOB MARHOEFER & SONS, INC.
WEISEL & COMPANY
PEORIA PACKING CO.
S & W PACKING CO.
STARK & WETZEL
J. C. ALLAN & SONS
BURNS AND COMPANY
BRYAN BROS. PACKING CO.
WALTI-SCHILLING COMPANY
FISCHER PACKING COMPANY



**ADVANCED
ENGINEERING CORPORATION**

Sales and Service in all Principal Cities

1802 WEST NORTH AVENUE

MILWAUKEE 5, WISCONSIN

Telephones: Franklin 4-0559, Franklin 4-2478



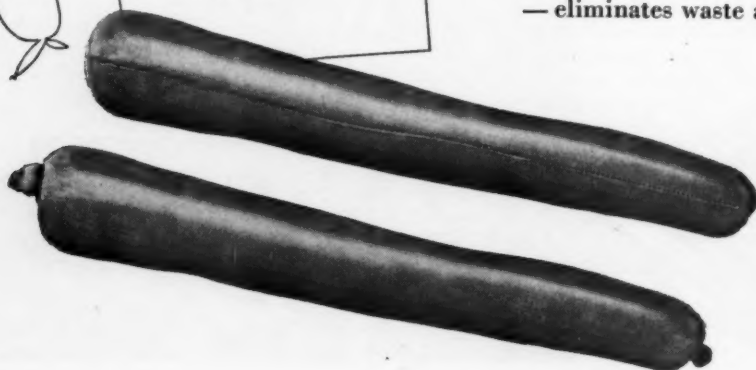
Always uniform... IN **ARMOUR NATURAL CASINGS!**



Armour Natural Casings
help keep your sausage

- Looking good!
- Tasting good!
- Selling well!

Yes, your sausage will always be uniform, because Armour *Natural* Casings are carefully graded and inspected for uniform size, shape and texture. This insures inviting appearance — eliminates waste and breakage.



ARMOUR
AND COMPANY

Casings Division • Chicago 9, Illinois

Straight-from-the-shoulder facts show you save in every way with **CHEVROLET** *Advance-Design* **TRUCKS**

FACT No. 1

COSTS LESS TO BUY

Match a Chevrolet truck against any comparable truck capable of handling the same payloads. You'll find Chevrolet trucks list for less, yet bring you ruggedness, stamina and great features not found in the other truck.

FACT No. 2

SAVES MONEY ON THE JOB

Experienced truck operators know Chevrolet trucks cost least to own and maintain. Valve-in-Head economy, in the Chevrolet Loadmaster or Thriftmaster engines, saves on gas. Four-way engine lubrication reduces wear and oil costs. Rugged construction means long life.

FACT No. 3

RIGHT TRUCK FOR EVERY LOAD

Chevrolet trucks are factory-matched to your payload and service requirements. You don't buy "too much truck" or "too little truck." Frame, axles, springs, body, brakes and power are balanced for the job.

FACT No. 4

KEEPS ITS VALUE LONGER

Records show that Chevrolet trucks traditionally bring more money at resale or trade-in than many other makes. Chevrolet's market value stays up because the value stays in! More proof that Chevrolet is the best truck buy! See your Chevrolet dealer soon.

CHEVROLET ADVANCE-DESIGN TRUCK FEATURES

TWO GREAT VALVE-IN-HEAD ENGINES—Loadmaster or the Thriftmaster—to give you greater power per gallon, lower cost per load • **POWER-JET CARBURATOR**—for smooth, quick acceleration response • **DIAPHRAGM SPRING CLUTCH**—for easy-action engagement • **SYNCHROMESH TRANSMISSION**—for fast, smooth

shifting • **HYPOID REAR AXLE**—for dependability and long life • **TORQUE-ACTION BRAKES**—on light-duty models • **PROVED DEPENDABLE DOUBLE-ARTICULATED BRAKES**—on medium-duty models • **TWIN-ACTION REAR BRAKES**—on heavy-duty models • **DUAL-SHOE PARKING BRAKE**—for greater holding ability on heavy-

duty models • **CAB SEAT**—with double-deck springs for complete riding comfort • **VENTILATION PANES**—for improved cab ventilation • **WIDE-BASE WHEELS**—for increased tire mileage • **BALL-TYPE STEERING**—for easier handling • **UNIT-DESIGNED BODIES**—for greater load protection • **ADVANCE-DESIGN STYLING**—for increased comfort and modern appearance.

CHEVROLET DIVISION OF GENERAL MOTORS, DETROIT 2, MICHIGAN



MAKE \$1.38 PER HOG EXTRA PROFIT

right on your own cutting floor!

**Now you can trim
the belly 1" past
the scribe line—
and leave the
entire brisket on
the bacon slab with
BACON-MASTER**



BACON-MASTER comes in two sizes:
junior model for small and medium
size operations and large volume
production.

Whether you slice your bacon or not, you can make this \$1.38 per hog **extra** with a BACON-MASTER Former, because . . .

. . . you can cut irregular-shaped slabs which are not now acceptable . . . leave extra ounces on . . . and form these wide, misshapen pieces later into attractive slabs with your BACON-MASTER!

These are **facts** . . . not claims; they are based on tests recently made in the plant of a small packer who does not slice his bacon. He took 6 bellies from 12 almost identical weight sides of pork . . . cut them in his accustomed way and got only 62-3/4 lbs. We trimmed the other 6 bellies as a BACON-MASTER owner would do it—and got 79-3/4 lbs.! The extra 17 lbs. of bacon we got was actually worth \$4.12 more than the 17 lbs. the packer lost to the lard tank and sausage room. \$4.12 equals 69c per belly . . . or . . . \$1.38 per hog extra we earned cutting up slabs the BACON-MASTER way!

This particular packer killed 675 hogs that week so—lacking a BACON-MASTER—he lost \$931.50—right on his cutting floor! Had he sliced, then formed his bacon with a BACON-MASTER he'd have earned an additional \$2.67 per 100!

It doesn't make sense to try to do without a BACON-MASTER: especially since the BACON-MASTER pays for itself quickly—then keeps right on earning extra profits at no cost!

Write, today, for full information.

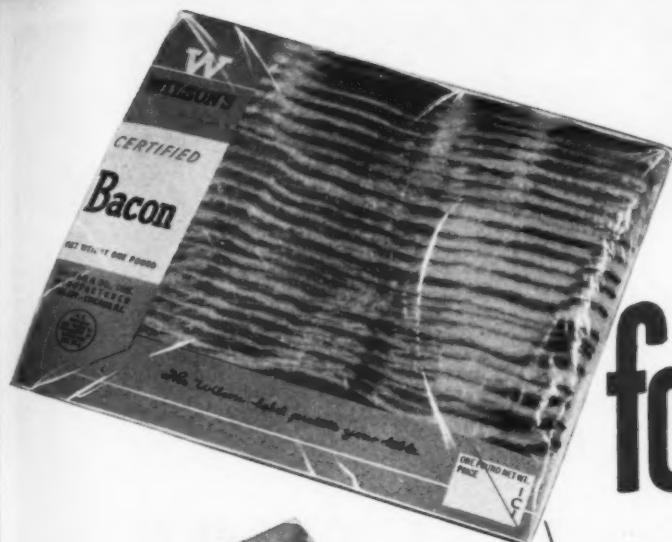


SEE OUR NEW PORK SAUSAGE DISPENSER AT THE NIMPA CONVENTION

7700 E. RAILROAD AVE.

(Successors to Lou Menges & Associates)

ST. LOUIS 15, MO.



Meet four master salesmen

Have you a meat product you want to push in self-service meat departments? If so, Marathon can help you with a specialized package . . . perhaps one of the four master salesmen shown here . . .

Pick-Pak—made of Wonder White board that will not stain. Displays your bacon, your brand and your price to best advantage.

Look-Pak—sausage sales soar when packed in eye-appetite-appeal Look-Pak. Product and brand get clear visibility.

Wallet-Pak—for sausages and other processed meats. Protects and displays the product ideally. Stacks firmly! Easy to pack and price mark!

Wonder White Lard Cartons—made of Marathon's exclusive Wonder White board. Highly resistant to grease stains. Fresh, bright cartons sell lard faster.

Other Marathon packages include Kartridg-Pak for franks and margarine cartons. All made and designed to Marathon standards of top quality. See your Marathon representative or write Marathon Corporation, Menasha, Wisconsin.



Visit Marathon's NIMPA Exhibit, Booths 65, 66, 67
Hotel Sherman, Chicago, April 28, 29, 30

Marathon
packaging that sells food



KEITH A. FITCH

Executive Director, formerly with U.S. Food and Drug Administration, Calif. Bureau of Food and Drug Inspections and Standard Brands Inc.



HERMAN L. FELLTON

Vice-President, registered professional sanitary engineer, formerly a commissioned officer with U.S. Public Health, member of many honorary societies.



ROBERT M. RUSSELL

Sanitation Consultant with degree in chemical engineering with experience in all phases of environmental sanitation and food processing control.



ORMAN H. GLAZIER

Sanitation Consultant with experience in public health, dairy science and bacteriology. He holds a Masters degree from Yale in Public Health.

The **ORKIN INSTITUTE OF INDUSTRIAL SANITATION** *Offers You*

A Distinctive Service

Complete consultive and inspectional sanitation services designed to meet your demands for quality control are now available to all types of industry.

A Distinguished Staff

Realizing that a service is no more outstanding than the staff that offers it we are proud of these specialists and the vast experience they stand for.



Advancing Sanitation Across the Nation

INSTITUTE OF INDUSTRIAL SANITATION

713 WEST PEACHTREE STREET, ATLANTA, GA.



JOHN J. DWYER

Sanitation Consultant with degree from Georgetown University, formerly with Continental Foods, Inc., U.S. Food and Drug Administration.



LESTER A. MEIS

Sanitation Consultant, M.P.H. from Univ. of Calif.; Kellogg Foundation, Continental Baking Co.; Sanitation Inspector U.S. Dept. of Navy.



MURRAY I. COOPER

Sanitation Consultant, Ph.D. from the University of Illinois; experienced in sanitation education and laboratory detection of extraneous matter in food.



MAX ISBELL

Sanitation Consultant, a Fellow of the Royal Entomological Society of London with many years practical experience in industrial pest control.

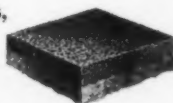
TOUGH FLOORS FOR TOUGH CONDITIONS



BLUE
TEMPER

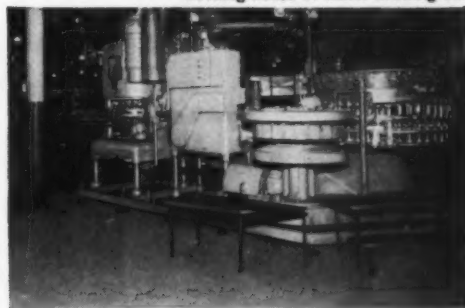
FLOORS

In your plant you can have dense, ductile heavy duty floors, showing no noticeable wear for long periods and involving practically no upkeep costs, even when subjected to abrasive traffic and shock. Such floors are constructed with Ferem, the "Blue Temper" component in the floor topping, replacing sand, stone and silica. Ferem is used in heavy duty floors, loading platforms, corridors and runways in newly constructed buildings, or when replacing worn or eroded floors. Ferem is resistant to the corrosive action of chemical solutions . . . and has proven satisfactory under the wet floor conditions of many industries.



Smith Dairy Products Co.

Bottling house of Miller Brewing Co.



USED BY

Breweries, Beverage Plants
Distilleries
Dairies
Packing Houses
Canning Plants

Chemical Plants
Industrial Plants
Municipal Plants
Paper Mills
Railroads

HORN

A. C. HORN COMPANY, Inc. est. 1897

Manufacturers of materials for building maintenance and construction
LONG ISLAND CITY 1, N. Y. • Los Angeles • San Francisco • Houston
Chicago • Toronto **SUBSIDIARY OF SUN CHEMICAL CORP.**

A. C. HORN COMPANY, INC.,
Long Island City 1, N. Y.

Please send me ☐ complete data on
FEREM FLOORS



☐ free copy of your
96-page Construction
Data Handbook



NP-2

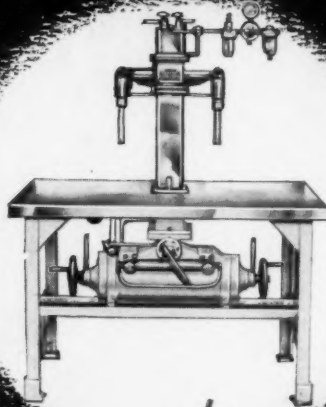
NAME _____ TITLE _____

FIRM NAME _____

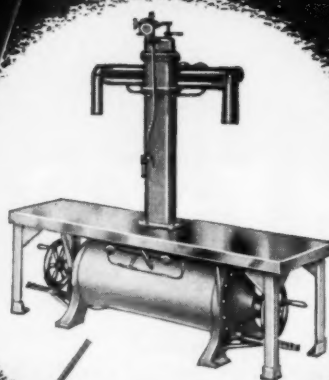
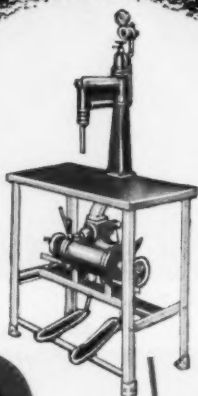
ADDRESS _____

CITY _____ STATE _____

New



Low priced



3

FILLING MACHINES

...for lard, shortening, margarine, greases

ELIMINATE OVERWEIGHTS!

CUT LABOR COSTS!

FEEDMOGENIZE!



Package any viscous product at lower cost—
Improve your product appearance—
Positive displacement and controlled density—
A finer fluffier texture—no lumps or grain streaks—
Easily adjusts to fill any size or shape container—
Non drip discharge spout for clean filling—
Also available in fully automatic type 16,000 lbs.
capacity per hour.
GLOBE'S answer to your filling problem.

The **GLOBE** *Company*

4000 S. Princeton Avenue • Chicago 9, Illinois

SERVING THE MEAT INDUSTRY SINCE 1914



Scarce Materials Available for Plant Expansion

At a conference in Washington this week, Department of Agriculture representatives advised trade association officials that the critical metals situation has eased substantially. USDA suggested that plant improvement and maintenance work previously deferred be programmed. The Department advised packers to get their facilities in the best possible working order so as to be prepared in the event of an all-out war when most steel, stainless, copper and other metals would be diverted for military use.

It is still necessary to apply to the USDA for scarce metals in quantities over 25 tons per quarter. By planning repairs at the end of one quarter and the beginning of another, a packer could self-certify for 50 tons of steel. It was also revealed that the amount of scarce materials that can be obtained by self-certification may be increased.

The meeting was in charge of Harry E. Reed, director of the livestock branch, and L. B. Taylor, director of the office of materials and facilities, Department of Agriculture.

OPS Set to Suspend Some Ceilings

For the first time, Price Director Ellis Arnall officially confirmed reports that OPS has decided to suspend ceilings on several raw materials. Included in the group are cattlehides, kips and calfskins, inedible tallow and greases and certain edible fats and oils such as soybean, cottonseed and corn oil. In an address Wednesday before the National Press Club Arnall said the suspension action will be confined to products which do not now seem to threaten to rise in price, but said that if prices do rise, ceilings will be reimposed before the market reaches the old ceiling level. Arnall was careful not to use the word "decontrol" to describe the contemplated action. He also dropped a hint to Congress that taking off controls is an administrative rather than a legislative job, and one which should not be attempted by Congress when it acts on legislation to extend the Defense Production Act.

Arnall devoted most of his speech to a strong defense of continued price controls and to a discussion of the steel price-wage dispute. He said that only businessmen whose products are selling at or near ceilings and whose prices would go higher are pressing for decontrol. He specifically mentioned pork chops as being a bargain in comparison with many other items described as pushing against price ceilings.

Hearings on Price Supports for Farm Products

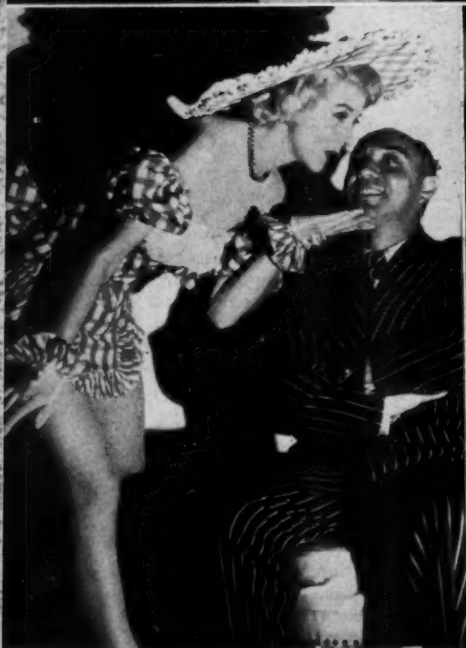
The Senate agriculture committee this week began hearings on three bills to raise the current level of price supports. The argument advanced was that Congress must provide greater incentive to farmers to produce the increased food supplies required to feed the country's growing population. Two bills are aimed at raising price supports. The third would forestall a slated decline in price support levels in 1954.

One of the bills would increase price supports to 100 per cent, while the others would keep supports at not less than 90 per cent of parity. The 100 per cent bill, sponsored by Senator Kerr of Oklahoma, has the support of the National Farmers Union. It would raise the level of authorized support under Section 101 of the 1949 farm act to 100 per cent of parity and would also make mandatory 100 per cent support of a wide group of commodities.

Some observers feel that chances of congressional approval of any of the measures this year are slim because of opposition from the large cities.

MID Changes Reporting Rules

The Meat Inspection Division, USDA, in Memo 148 (Revised), effective April 4, 1952, has announced a number of procedure changes in the method of reporting meat and meat food products prepared and processed at official establishments. The new procedure supplants that outlined in Memo 148, dated April 3, 1950, and in Supplement 1, July 9, 1951. Copies of the memorandum may be secured from the BAI, Department of Agriculture, Washington 25, D. C.



TOP: Jackie Cooper and Janis Paige in "Remains to Be Seen"; at the Erlanger.

MIDDLE LEFT: Two stars in the musical "Guys & Dolls," Pamela Britton and Julie Oshins (Shubert).

RIGHT: Rosalind Russell and Dennis Price in "Bell, Book and Candle" (Great Northern).

BOTTOM: "The Moon Is Blue" (Harris) with Maggie McNamara and Leon Ames.

N
I
M
P
A

CONEN

SHERMAN
HOTEL

CHICAGO SKYLINE

inda, pian
altic room.

A
tion. I
are ge
three-c
contro
suspen
layed
a less
ago, c
greate
In n

settled
of NI
of Ag
keting
suppli
volum
brigh
always
chang
Tru
produ
level.

ME CO





Linda, piano stylist, plays
in the Celtic room.



Frank York, violinist, and Yale O'Bryn,
vocalist, entertain in the Sherman's College
Inn Porterhouse.



Dancers at the Chez Paree, right.

A NOTE OF optimism will prevail as packers convene April 28 for the eleventh annual meeting of the National Independent Meat Packers Association. For, as packinghouse executives all over the country are getting their businesses in shape to leave for the three-day meeting in Chicago, OPS is promising that controls on quite a few industry items will shortly be suspended. Even more cheerful are the impressions relayed from Washington observers that Congress will write a less stringent economic controls law than it did a year ago, despite administration pleas and propaganda for greater power over prices and wages.

In recent weeks, the question of meat inspection was

CONVENTION - CHICAGO

settled to the satisfaction of packers thanks to the efforts of NIMPA and other industry associations. Department of Agriculture officials have predicted heavy cattle marketings in the year ahead and better than average hog supplies—good news to an industry which depends on volume. And if another reason is needed to indicate brighter prospects, Americans in an election year can always hope that a change is possible—if they desire a change.

True, prices which packers are receiving for some products, notably fats and oils, and hides, are at a low level. And it must also be admitted that controls are very

(Continued on page 33)



LINE

COCKTAIL LOUNGE—SHERMAN

LOOKING SOUTH ON STATE STREET

COLLEGE INN PORTERHOUSE



Welcome To Hospitality Headquarters

THE DOOR to hospitality will be open again this year at the NIMPA convention as members of equipment manufacturing firms, supply concerns and brokerage houses dispense their famous hospitality in suites scattered throughout the Sherman hotel. A complete list giving firm names and locations of hospitality rooms will be posted on THE NATIONAL PROVISIONER bulletin board in the foyer off the grand ballroom.

Advanced Engineering Corp.

Afral Corp.

Allbright-Nell Co.

The V. D. Anderson Co.

Aromix Corp.

Asmus Bros., Inc.

The Aula Co., Inc.

Basic Food Materials, Inc.

Berth. Levi & Co., Inc.

Buildice Co., Inc.

Cainco, Inc.

Central Waxed Paper Co.

Cincinnati Butchers' Supply Co.

Cincinnati Cotton Products Co.

Crystal Tube Corp.

Continental Can Co., Inc.

Cudahy Packing Co.

Custom Food Products, Inc.

Dewey and Almy Chemical Co.

The Dupps Co.

George H. Elliott & Co.

Embosograp Co. of Illinois

Enterprise Incorporated

F. J. Fahrenkamp & Co.

Fearn Foods, Inc.

John J. Felin & Co., Inc.

First Spice Mixing Co., Inc.

The Girdler Corp.

The Globe Co.

The Griffith Laboratories, Inc.

Phil Hantover, Inc.

Hess-Stephenson Co.

J. S. Hoffman Co.

Huron Milling Co.

Independent Casing Co.

E. G. James Co.

Kadiem, Inc.

Kearns & Smith Spice Co.

Keebler Engineering Co., Inc.

Kold-Hold Mfg. Co.

Marathon Corp.

H. J. Mayer & Sons Co., Inc.

Merrill Lynch, Pierce, Fenner & Beane

Midwest Textiles, Inc.

Milprint, Inc.

Milwaukee Spice Mills

Mongolia Importing Co., Inc.

Mullinix Packages

Petersen-Priceman, Inc.

Preservalline Mfg. Co.

Pure Carbonic Co.

St. John & Co.

Sayer & Co.

The C. Schmidt Co.

Sloman, Lyons Brokerage Co.

H. P. Smith Paper Co.

John E. Smith's Sons Co.

Wm. J. Stange Co.

Sunderland & De Ford

Sylvania Division American Viscose Corp.

Transparent Package Co.

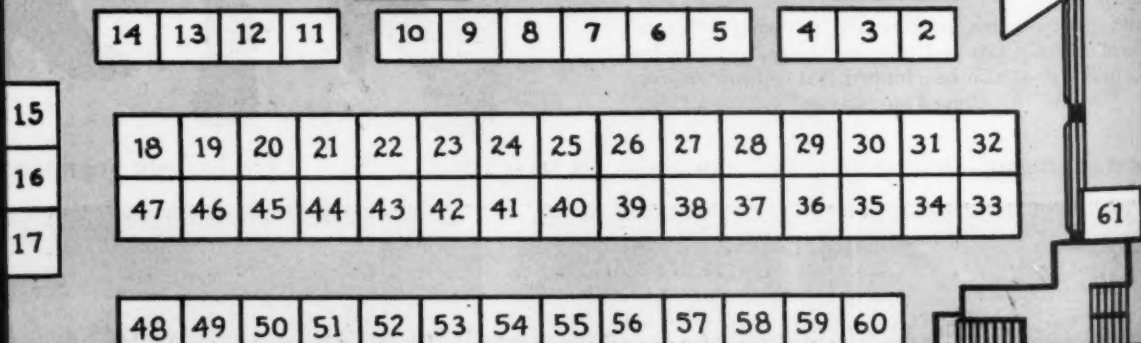
U. S. Cold Storage Corp.

The Visking Corp.

Edward Wax Casing Co.

Wixon Spice Co.

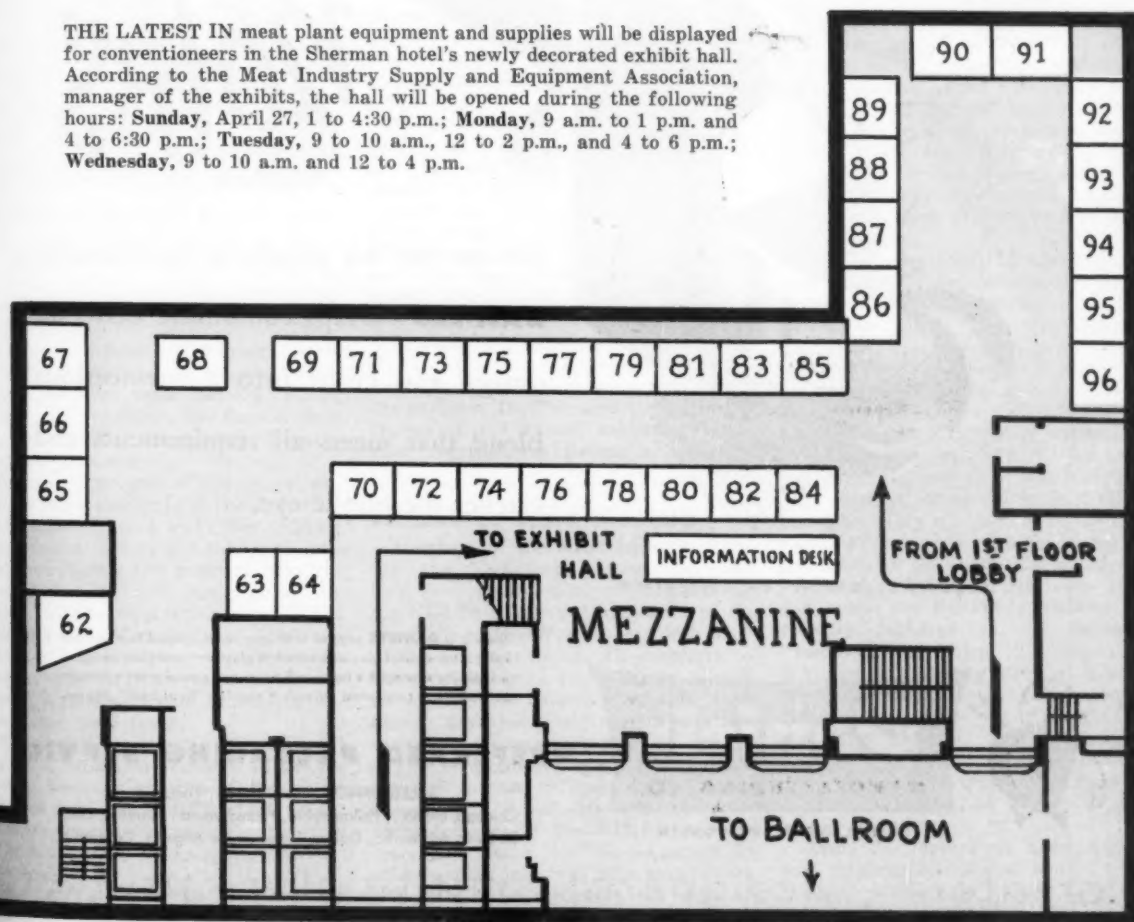
EXHIBIT HALL



Key To EXHIBITS For NIMPA Convention

Advance Oven Co.	1	Enchantment Food Products Co.	61	Linker Machines, Inc.	27, 28
Allbright-Nell Co.	29, 30, 31, 32	Exact Weight Scale Co.	96	Marathon Corp.	65, 66, 67
Allen Gauge & Tool Co.	60	First Spice Mixing Co., Inc.	70, 72	H. J. Mayer & Sons Co., Inc.	59
The V. D. Anderson Co.	55	French Oil Mill Machinery Co.	91	Meat Industry Suppliers, Inc.	17
Arkell Safety Bag Co.	68	General Machinery Corp.	36, 37	Miller Wrapping and Sealing Co.	33, 34, 35
Atmos Corp.	14	The Globe Co.	5, 6, 7, 8, 9, 10	Milprint, Inc.	18, 19
Basic Food Materials, Inc.	11, 12	Great Lakes Stamp & Mfg. Co., Inc.	74, 76	Mullinix Packages	2, 3
The Boxcraft Co.	90	The Griffith Laboratories, Inc.	69, 71	The National Provisioner	57
Central States Paper and Bag Co.	44, 45	Hercules Fasteners, Inc.	38, 39	Oakite Products, Inc.	63, 64
Central Waxed Paper Co.	4	Howe Ice Machine Co.	49, 50	Pure Carbonic Co.	83, 85
Cincinnati Butchers' Supply Co.	73, 75, 77, 79	Huron Milling Co.	47	The C. Schmidt Co.	13
Cincinnati Cotton Products Co.	51, 52	Inland Wire Products Co.	93, 94	Sellers Injector Corp.	24
Dewey and Almy Chemical Co.	86, 87, 88	E. G. James Co.	25, 26	John E. Smith's Sons Co.	20, 21
The Dupps Co.	54	Josam Manufacturing Co.	40	Sparkler Mfg. Co.	78
Dohm & Nelke, Inc.	81	Julian Engineering Co.	16	Speco, Inc.	62
Drying Systems, Inc.	48	Kearns & Smith Spice Co., Inc.	53	Standard Casing Co., Inc.	42, 43
Embosograf Co. of Illinois	56	Kent Ice Machine Co.	58	Wm. J. Stange Co.	80
		Kentmaster Mfg. Co., Inc.	41	Townsend Engineering Co.	82, 84
		Koch Supplies	22, 23	Wass Food Products Co.	15
		Kold-Hold Mfg. Co.	46		

THE LATEST IN meat plant equipment and supplies will be displayed for conventioners in the Sherman hotel's newly decorated exhibit hall. According to the Meat Industry Supply and Equipment Association, manager of the exhibits, the hall will be opened during the following hours: **Sunday, April 27, 1 to 4:30 p.m.; Monday, 9 a.m. to 1 p.m. and 4 to 6:30 p.m.; Tuesday, 9 to 10 a.m., 12 to 2 p.m., and 4 to 6 p.m.; Wednesday, 9 to 10 a.m. and 12 to 4 p.m.**





Get on the "hit parade" with wraps by
DANIELS - wraps combining material,
 design and color into a harmonious
 blend that meets all requirements and
 catches the public eye.

Inquiries involve no obligation



Daniels

MANUFACTURING CO.

RHINELANDER, WISCONSIN

There is a **DANIELS** product to fit your needs, printed in sheets and rolls... transparent glassine • snowdrift glassine • superkleer transparent glassine • lord pak • bacon pak • ham pak grease-proof • sylvania cellophane • laminated papers • special "Heat-Seal" papers.

PREFERRED PACKAGING SERVICE

SALES OFFICES: Rhinelander, Wisconsin
 Chicago, Illinois • Philadelphia, Pennsylvania • Dayton, Ohio
 St. Louis, Missouri • Dallas, Texas • Los Angeles, California

creators • designers • multicolor printers

NIMPA Convention

(Continued from page 29)

obviously still part of our economy.

Looking these facts squarely in the face, the NIMPA officers who planned the program for the 1952 convention have tried to make it as stimulating and helpful, dollars-and-cents wise, as possible. It is designed to help every packer meet the problems which he faces at the present time.

For instance, about half of the speakers will deal, in some manner, with government controls. These speakers are divided into two groups. One group is expected to point out the evils of too many government controls, namely, the death of our free enterprise system.

Allan B. Kline, president, American Farm Bureau Federation, is one of the



TO APPEAR AT the NIMPA banquet's "Night of Stars" are the attractive Marino Sisters, sensational acro-adagio performers.

most eloquent defenders in this country of the rights of the individual. On Tuesday afternoon Kline will explain "Agriculture's Position on Government Controls." At the same session F. N. Peters, vice president, The Quaker Oats Co., will speak on the subject "Government and Industry."

On the other side of the fence, numerous representatives of the Economic Stabilization Agency and Office of Price Stabilization will have a chance to present their views. The program gets underway Monday with an address by Roger L. Putnam, administrator, ESA. Speaking on "Controls in American Economy," he is expected to sketch the reasons why he believes controls are needed in this period of increasing expenditures for defense.

Wednesday morning's program will feature a forum on problems of the industry. Because several of the panel are staff members of OPS, the program planners doubtless expect price controls to be brought up as an important current problem.

The forum will be directed by George L. Heil, jr., Heil Packing Co.,

St. Louis, who originally suggested the forum plan for NIMPA convention programs. He will designate several floor leaders. Those already named to participate in the panel are Irvin L. Rice, chief, livestock and meat distribution, OPS, and J. L. Koster, head of the beef and small stock section, OPS. The popularity of these panels is probably due to the fact that they give every packer a chance to present his views and ask questions.

The forum will be preceded by a discussion, "Cattle and Beef Problems," by Rice.

"Keeping Lard in the Forefront" is the overall topic for the major part of Tuesday morning's program. It will be presented as a forum under three main topics and is under the direction of John E. Thompson, president, Reliable Packing Co., Chicago. Its purpose is to help packers improve the quality of the lard they manufacture and thus its competitive standing.

Several years ago Thompson set up a laboratory for testing the lard samples submitted by NIMPA members who subscribed to the service. At two previous annual meetings he has given progress reports and he will make another report this year as well as elaborate on developments in the NIMPA lard laboratory.

Clifton E. Swift, Agricultural Research Center, USDA, Beltsville, Md., will present the second part of this program. His topic is "Research on Basic Factors in Rendering Lard at Low Temperatures."

A talk dealing with the controversial subject of emulsifiers is expected to provoke considerable interest. The speaker is William W. Hayes, Atlas Powder Co., Chicago, one of the companies which is manufacturing certain of the emulsifying agents used in bread and other food products. His subject is "Lard Improvement by Means of Emulsifiers."

In addition to the above discussions on lard, the second speech at the Monday afternoon session bears directly on the problem. Dr. Theodore C. Byerly, in charge of the animal husbandry division, Agricultural Research Adminis-

MISEA To Hold Meeting

Members of the Meat Industry Supply and Equipment Association will hold their semi-annual meeting during the NIMPA convention at 10:30 a.m. on April 29 in the West room, first floor of the Sherman hotel. All suppliers to the meat industry are cordially invited to attend. The meeting will be held during a period while the packers are attending a convention session.

The program for the MISEA meeting will include an open discussion on the exhibits, hospitality and entertainment features of the NIMPA convention and plans for participation in other packer meetings this year. There will be a short report on the work of the credit group.



HEADLINE ENTERTAINER at the NIMPA banquet April 29 in the Grand Ballroom of the Sherman Hotel will be Billy Rayes, master of ceremonies and comedian extraordinary, recently returned from an engagement at the London Palladium.

tration, Beltsville, will talk on "Swine Production in Relation to Pork and Lard."

Rounding out the convention program are several speeches on other problems of the industry: "Correcting Misinformation by an Intelligent Public Relations Program" by Walton Onslow, public relations consultant, Washington, D. C., and "Independent Business in Tomorrow's Market Place," by Edward Wimmer, vice president, National Federation of Independent Business, Cleveland.

The annual dinner, Tuesday evening at 7 p.m., will be held in the Grand Ballroom of the Sherman hotel, the convention hotel. The entertainment committee has promised a wonderful evening with the best floor show and entertainment in Chicago. Not to be outdone, the Sherman chef has promised "steaks that cannot be surpassed."

The entire stage show will be under the personal direction of Manfred Gottlieb, director of entertainment, Hotel Sherman. This will consist of the Chez Paree Adorables, who make three appearances in the show; Egan and Parker, comedy stars of television, stage and radio; Joe Rankin, xylophone star recently featured on Ed Sullivan's "Toast of the Town" TV show; the Whiteguards, singing stars of international fame; the Marina sisters, sensational acro-adagio stars, direct from the Roxy theatre, New York City; Keith Hall's orchestra; the Biltmore girls, and Billy Rayes, direct from the London Palladium, as master of ceremonies.

After the main floor show dancing will continue for several hours.

Those wishing to attend have been

(Continued on page 60)

For *Selling* Bacon . . .

There's Nothing like Acetate The "*Breathing*" Wrap!



In the self service case, no other transparent packaging film has the selling punch of acetate—the "breathing" wrap.

- Its sparkling freshness catches the shopper's eye
- Its crispness under all conditions wins friends
- Its greaseproof, clean-to-handle surface makes sales

If you're not packaging bacon in Celanese* Acetate, we challenge you to try a comparison sales test—in a single self service market. Results will prove that for *selling* bacon, there's nothing like acetate. A Celanese representative is ready to help you set up a test, and supply you with the information you need. Celanese Corporation of America, Transparent Films Dept. 139-D, 180 Madison Avenue, New York 16, N. Y. In Canada, Canadian Cellulose Products, Ltd., Montreal and Toronto.

Acetate never fogs

Never goes limp

Never cockles

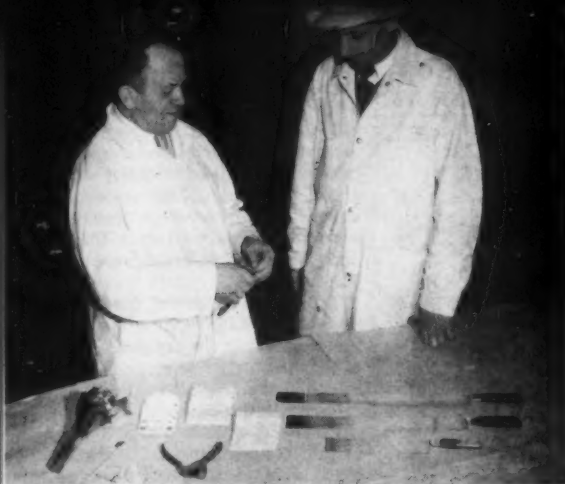
Never slimes

and always stops grease!

Celanese

Acetate TRANSPARENT
FILMS

*Reg. U. S. Pat. Off.



Head "Shohet," Rev. Sidney Miller, shows equipment used in kosher slaughter and inspection to Lloyd Wigersma, division superintendent.



L. Levine, kosher sales manager, escorts William Garelick, secretary, American Federation of Retail Kosher Butchers, through beef cooler.

All's Kosher in This Unique Plant

A MUST on the sightseer's list in New York is Times Square with its puffing cigarette, steaming coffee and other mammoth animated billboards which are something different in outdoor advertising. A few short blocks from the shimmering dazzle of neons is another example of the enterprise of American industry—this time of the meat packing industry.

Here in the skyscraper-compactness of this population center is a packing-house supplying a special meat for a special trade—the kosher trade. In the greater New York Area live some 3,000,000 Jews whose eating habits, modified by religious belief, create a demand for kosher meats.

New York Butchers Dressed Meat Co., a division of Armour and Company for some 40 years, in part supplies the kosher meats for this great market area whose population consumes about 15 per cent of the total U.S. federally inspected beef and about 30 per cent of the lamb production.

This plant performs its operation with such dispatch that the average

sightseer is not aware of its existence. This in spite of the fact that the plant receives all of its animals on the hoof.

Simple as the statement may sound, its operations entail complexities springing from the nature of kosher meats. Buying, slaughtering, merchandising, delivering—all these are modified from conventional packinghouse procedures by the requirements of the kosher trade. Since the days of Moses the Orthodox Jews have patterned their food consumption on rules set forth in the Old Testament. Not only does the Mosaic code define those animals which are clean, but it prescribes the manner in which they shall be slaughtered and delegates the task to duly authorized and qualified people. All the Jewish food laws were based on common sense rules of hygiene in the tropical lands of Biblical times.

The workings of the Mosaic law restrict the meats allowable to Orthodox Jews to beef, veal and lamb. The ramifications of this rule as they affect the Armour unit are many.

For one, all cattle and lambs slaugh-

tered in this plant must be handled quickly. In a kosher plant speed is of prime importance, according to general manager D. D. Frederick. "A kosher requirement is that meat must be eaten within 72 hours after slaughter," he said. "Or it must be washed according to prescribed ritual called 'begissing' to make it kosher for another three-day period. One more begissing is permitted for another 72-hour period. After that the meat no longer is kosher. It is called 'trefah' and cannot be sold to a kosher meat retailer."

To comply with the 72 hour law, cattle are shipped into New York Butchers from western markets, arriving directly at a sub-street level loading platform. Livestock from Jersey City across the Hudson River are ferried and landed at a dock behind the plant. These animals are led via tunnel beneath busy 12th ave. into the plant.

Two double deck elevators speed the animals to the rooftop holding pens where they rest prior to processing. These rooftop holding pens, high above busy 11th st., have a capacity of 200 cattle and 1,500 calves and lambs.

A staff of 40 "shohtim" conducts the kosher slaughter and inspection is under the Rev. Sidney Miller. A "shohet" must undergo extensive training and pass a rigid examination before he is

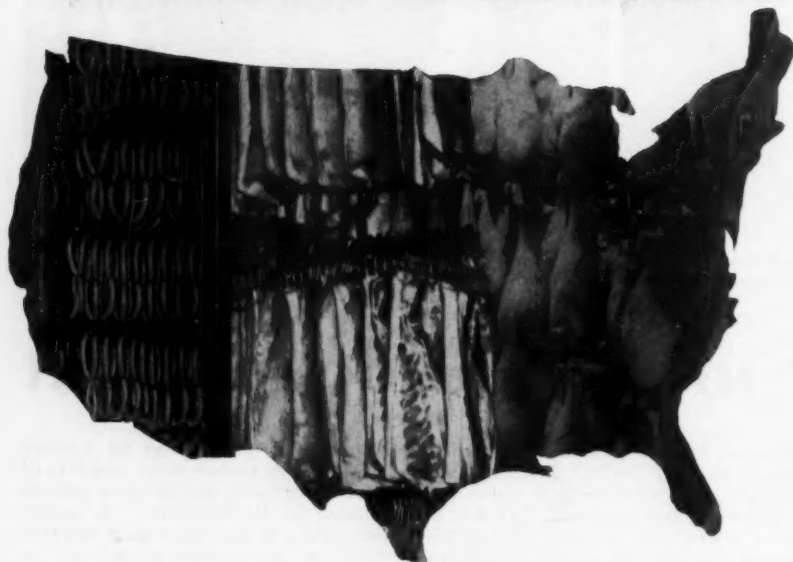


"KEY MEN" MEETING is held in office of D. D. Frederick, left, New York Butchers general manager. Seated, left to right: F. C. Kain, beef department manager; C. T. Martini, office manager; John Schmidt, variety meats department manager, and Louis Levine, kosher sales manager. Standing: R. W. Vohl, plant superintendent; W. P. Callahan, by-products department manager; A. J. Lahr, retail sales manager; L. J. Howe, veal department manager, and Albert Woods, assistant lamb department manager.

Julian

SEE OUR EXHIBIT AT THE
NIMPA CONVENTION—BOOTH 16

smokes the Nation's Meats



Julian Smokehouses in the hundreds are performing daily with expertly engineered dependability for many of the nation's most prominent packers . . . smoking hams, bacon and sausage that find their way to the dining tables in every section of the country! Julian satisfaction is a result of controlled manufacture . . . every Julian Smokehouse is built by Julian mechanics in our own shop and foundry!

**Guaranteed
Performance!**

✓ Contact Julian today!



Julian ENGINEERING COMPANY

Manufacturers and Contractors:
Smokehouses, Process Piping and Refrigeration

5445 NORTH CLARK STREET

CHICAGO 40, ILLINOIS

Authorized Distributor for Worthington Pump & Machinery Corp.

WORTHINGTON

qualified to slaughter animals for orthodox consumption.

In kosher slaughter the animals are killed instantly by severing the jugular vein. The shohet uses a special knife called a "chalaf." Rudolph W. Voll, plant superintendent, states that the knives are constantly kept at razor edge sharpness, and even the slightest nick in the edge would make an animal "trefah."

Trained "searchers" inspect the animals immediately after slaughter. The lungs particularly are examined for adhesions, growths or any foreign matter. So, too, are the heart, liver and other organs. If the carcass passes this critical inspection, it is marked kosher with a tag containing the hour, date and place of inspection, and the name of the inspector. A metal seal attached by means of a hand press keeps the tag in place.

Of course, as in other Armour plants, all these animals are also subject to federal inspection.

Dressing operations for kosher lambs and veal are similar to those of beef. Lamb dressing is an important part of the plant's operations. Ray Miller, manager of the lamb department, figures to have available at all times an ample supply of kosher lamb foresaddles of the highest quality that come to market for the kosher trade.

Need Two Sales Forces

Two separate sales forces are needed to handle the plant's production, one for kosher and one for trefah. Requirements of the kosher consumer complicate the sales problem. They can only eat meats from the forequarter. (Actually, the hindquarter could be used if the veins were removed, but this is not considered practical.) This fact, coupled with the higher kosher rejection, forces the plant to bring in about 10 lbs. of beef to provide three lbs. acceptable to the kosher trade.

Then, there is the matter of quality. Since forequarter cuts contain more fat and bone than cuts from the hinds, the housewife must buy more per person to provide her family with an average amount of meat. As this meat does not include pork, the Orthodox Jew consumes, on the average, about 50 per cent more beef per capita than the national average. The meats from the forequarter also are not as tender as the hindquarter cuts, consequently, the kosher housewife insists on meat from top cattle.

In effect, then, the kosher demand creates a valuable supply of top quality non-kosher cuts. The constant demand for top quality beef in New York and other metropolitan areas helps to set the pace for the entire market level, and this is reflected in all grades of cattle. When kosher demand softens, as on a religious fast day, there is usually a drop in top quality cattle prices and a corresponding influence on other cattle markets of the country.

Another facet of the same demand picture is the ability of the kosher

slaughter
quarter
The affi
to clust
metropo
kosher
cago an

Delive
geared
within
place
mornin
an unig
the sho
liveries
drivers
open th
the sto
continu

For
formed
trade w
ing the
inspecti
arate a
a great
jection
ices, th
ferentia
kosher

F. C.
departm
tion wi
"A task
ficient
ite task
task fo

MID

The f
announ
ment of

Meat
Co., P.
Special
way, m
N. Y.;
Water
Meat I
O.; So

S. Popl

Chan

ment:

and Pa

ave., L

Krasn

Meat C

Calif.,

South

Wareh

San Fr

Packin

211-213

and su

stead o

subsid

Char

lishme

1228 S

stead o

Britis

The

cently

Argent

enterp

bulk b

slaughterer to supply top grade hind-quarter cuts to the restaurant trade. The affinity of one for the other tends to cluster the ranking restaurants in metropolitan areas with a sizeable kosher trade such as New York, Chicago and other areas.

Delivery of the kosher meats, geared to the demand for consumption within 72 hours of slaughter, takes place during the night and the early morning hours. From this requirement an unique arrangement springs. Since the shops are usually closed when deliveries are made, New York Butcher's drivers carry keys to the stores. They open the store, carry the meats into the store's cooler, then lock up and continue on their route.

For the many extra services performed by the packer in supplying the trade with kosher meats such as bringing the live cattle to New York, double inspection, a separate sales force, separate and more frequent deliveries and a greater percentage of inspection rejection from the dual inspection services, the packer receives a nominal differential of about four cents on the kosher meats.

F. C. Kain, supervisor of the beef department, sums up the plant's operation with a neat military definition: "A task force," he says, "is a self-sufficient unit designed to perform a definite task. New York Butchers is like a task force."

MID Directory Changes

The following directory changes were announced recently by the U.S. Department of Agriculture:

Meat Inspection Granted: Rea Serum Co., P.O. box 471, Tallahassee, Fla.; Specialty Foods Corp., 86 Jacobs Highway, mail, P.O. box 228, Binghamton, N. Y.; The Joseph N. Rice Co., 1564 Water st., Covington, Ky.; Wyandot Meat Products, Inc., RFD 1, Nevada, O.; Southern Frigid-Dough, Inc., 122 S. Poplar st., Florence, Ala.

Change in Name of Official Establishment: Quality Meat Packing Co., Alcoa and Packers aves., mail, 4512 S. Alcoa ave., Los Angeles 58, Calif., instead of Krasn Packing Co., Inc.; Kaufmann Meat Co., 8th and Bayshore, San Jose, Calif., instead of T. and J. Meat Corp.; South San Francisco Cold Storage & Warehouse Co., East Grand ave., South San Francisco, Calif., instead of United Packing Co., Inc.; Wm. Coady & Co., 211-213 N. Green st., Chicago 7, Ill., and subsidiary Dearborn Meat Co., instead of Dearborn Meat Co., Inc., and subsidiary Wm. Coady & Co., Inc.

Change in Address of Official Establishment: Emmart Packing Co., Inc., 1228 Story ave., Louisville 6, Ky., instead of 1202-1218 Story ave.

British Meat Importing

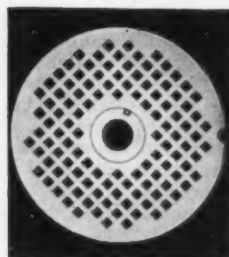
The British food minister stated recently that meat importation from Argentina might be returned to private enterprise. The meat now is bought in bulk by the British government.



SEE THEM at NIMPA!

April 28 to 30

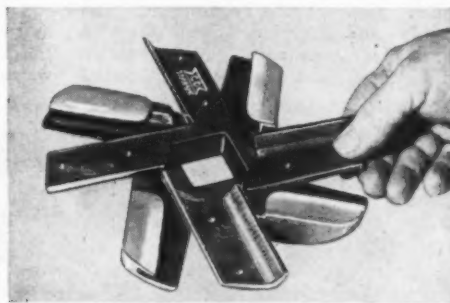
DIAMOND TESTED... FOR YOUR PROTECTION!



SPECO **C-D** GRINDER PLATES FOR ALL MAKES OF GRINDERS

SPECO Does It Again! Assures you the kind of metal and metal treatment that makes SPECO knives and plates outlast them all, under toughest grinding conditions over the years. See SPECO'S Exclusive DIAMOND TESTING at the Hotel Sherman, Chicago, April 28 to 30.

SAVE WITH SPECO **C-D** KNIVES



Now is the time to change to SPECO'S C-D self-sharpening Triumph knives, with lock-tite holder. Easiest to assemble or clean. Guaranteed to out-perform, and out-last any knife on the market. There are six SPECO knife styles... a wide range of plate styles. Ask about them at NIMPA, or write for new data folder featuring SPECO'S plate ordering guide.

SPECO inc.

BOOTH No. 62 - HOTEL SHERMAN

April 28 to 30

THE SPECIALTY MANUFACTURERS

3946 Willow Street • Schiller Park, Illinois • PHONE: TUxedo 9-0600

Obsolescence, a Hidden Cost

IN THIS article, the last of a series of studies of actual operations found in different plants, various miscellaneous packinghouse operations will be considered. However, before considering phases new to this study the costliness of obsolete equipment will be re-emphasized.

The fact that a given piece of equipment performs a job is no proof of its effectiveness. The question is: How efficiently can the machine perform the task? Nor does the fact that the unit requires a minimum of maintenance in itself justify the use of an antiquated machine. In an article apart from this series, a hog gambreling operation was described in which one man was able to gambrel 200 hogs per hour (see THE NATIONAL PROVISIONER of April 30, 1949). This was accomplished in a modern plant employing the latest type of scalding and dehairing equipment. On a recent trip the same operation was observed in an eastern house. Here the tub, an old wooden affair, was only about 15 feet in length. Teamed with it was an old upright dehairing machine. The dehairing machine, as is typical of much packinghouse equipment, was sturdy and functioned well from a mechanical standpoint. As a matter of fact, the plant superintendent stated

that he had to perform only a minimum of maintenance on the unit.

However the shaving operation and work on the gambreling table revealed the inefficiency of the obsolete equipment. Six knife men were actually required to shave the belly and the crotch portions of the hog. Besides these knife men, there were six more on the chain who handled the back side of the hog, three on the upper and three on the lower portions. Two workers were employed at the gambreling table, one to release the hog onto the table and another to insert the gambrels. The rate of kill in this plant was 330 per hour. Even to be ultra-conservative, at least 50 per cent of the shavers were required because of the comparative inefficiency of the antiquated tub and the upright dehairer. Each hog came out on the gambreling table with visible blotches of hair. In spite of the fact that the layout had a low maintenance cost, the packer was probably paying more than \$250 per week in unnecessary shaving charges to keep the old tub and dehairer. In terms of a 40-week slaughter year, this would amount to \$10,000.

This same plant used no depilator and was salvaging the whole skin from the pork side. On the cutting floor one worker kept pace with the cutting op-

eration in freeing the whole side of its skin prior to separating the side into belly and fat back. This was a case in which modern equipment augmented the yield for the packer.

One more illustration might be cited from the hog killing floor before moving on to other departments. In another plant, which obviously grew in a series of building expansions, the pork kill was separated from the carcass chill coolers by a distance of 35 feet. The two buildings were connected by an enclosed runway which was pitched at an angle of about 15 degrees. After scaling, the hogs were shoved down the overhead rail and moved by gravity to the entrance of the carcass chill cooler. However, in the nature of the layout, the oncoming hog carcass gathered sufficient momentum to require the services of two workers to stop it at the point of entrance into the cooler bays. A simple guide finger type conveyor could be used to move the hogs from the scaling station to the carcass cooler and do the job with greater safety.

The prepackaging of meats has not been mentioned in this series. Obviously, this operation will always require a certain amount of manual effort, at least until such time as volume justifies the installation of an automatic sys-



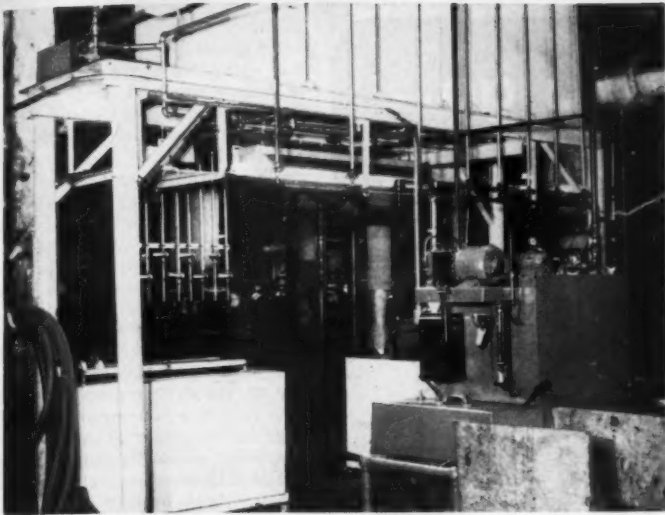
Well organized packaging line provides scalers with product and packaging materials eliminating necessity for crew of eight operators moving about to secure these items. Conveyor belt carries scaled product to central pack-off station.

Photo illustrates some of the simple mechanics that increase productivity of packaging. Pre-sliced to weight by slice count, the stacked meats eliminate need for operator to apportion the slices. Simple slide-off funnel allows operator to easily insert meat into package prior to sealing.

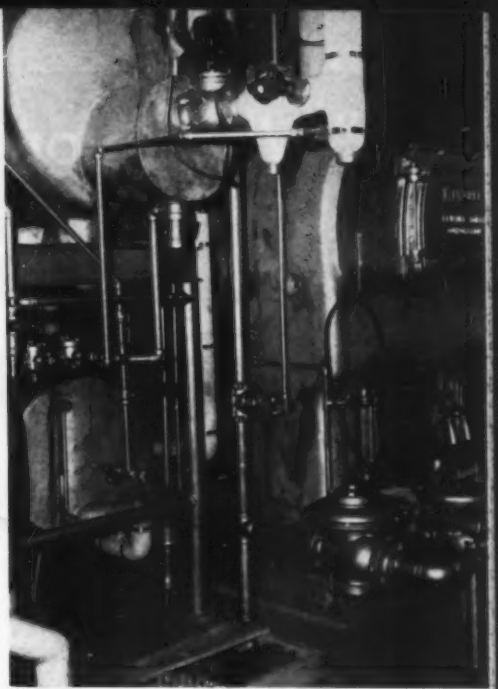


tem.
achieve
ings d
Not on
units r
60 per
amount
waste.
cent in
justify
ings d
produc
stackin
count
of slic
operati
percent
From
appare
prepac
of get
of the
there

The las
interne
billed
against



Modern equipment can achieve great operation economies. Oil filtering unit above saves a packer \$1,300 per year in lubricating oil. At right, automatic firing unit reduces to periodic check the necessity of boiler room supervision. Fuel dollars also can be saved through proper insulation of water tanks, steam lines, large valves, breechings and boilers.



tem. However, economies can be achieved here by using molds and casings designed for slicing operations. Not only does the production of large units reduce the handling required by 60 per cent, but it also cuts down the amount of end pieces that normally are waste. Even a saving of $\frac{1}{2}$ of 1 per cent in wastage at today's prices would justify the use of the molds and casings designed for in-plant slicing of product. In this field, moreover, pre-stacking slicers are available which can count out the weight desired in terms of slices, streamlining the weighing operations to one of check-weighing a percentage of the run.

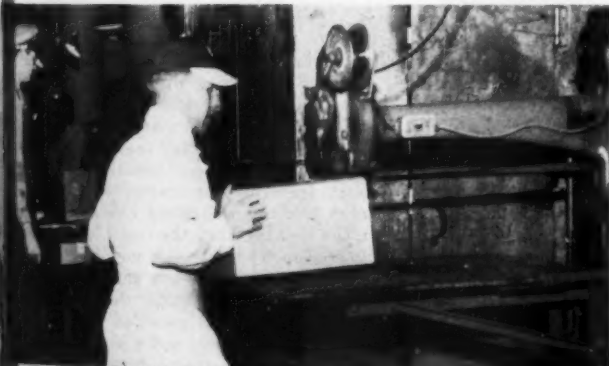
From various plant observations it is apparent that one of the bugaboos of prepackaging sausage is the necessity of getting the product out fresh. Most of the plants slice against orders and there is no effort to stockpile the pre-

packaged items. As the meats are sliced and packaged, they are moved out through order assembly room onto the loading dock and are placed on the delivery trucks. In order to handle this delivery some plants will make a second consolidated delivery or have a special delivery truck for the luncheon meats.

No matter how the delivery is handled, the slicing room is generally under pressure to get the packaged meats out as needed. The results are two-fold. First, there are frequent interruptions as the checker comes in to find out whether a specific item is ready. Second, there is needless shifting from one item to another, and then back to the first. In the average plant the crew slicing and prepackaging meats is a multi-purpose gang. The members may be on sliced meats one hour, on sliced bacon for the next two, on bulk goods for two and then back to sliced meats,

etc. Even within these short time spans they will shift from one grade of product to another or from one type of sausage to another. Everytime these changes are made, gang time is lost. There is a shuffle as the new product is moved into position. The girls may move from one table to another to secure the proper boxes and labels, etc. It is important to note time is usually lost for the whole crew, be it 10 or 20 operators. However, under the present system of slicing against a delivery schedule, the loss is inevitable.

The question that arises is why the slicing operations are not conducted during the night hours. The advantages of such a set-up would be many. First, at the end of the day when all the orders were in, a recap could be made of the exact amount of the various items that would be required to fill the following day's orders. The proces-



The last two stations in conveyor order assembling assure proper internal controls. Operator at left checks total weight against billed weight while worker in foreground securely seals cartons against pilferage or other product loss.

Electrically-powered skid trucks permit one man to handle heavy loads easily and quickly. Trucks of this type can be used for any in-plant product movement including order assembly, transport of materials in curing and cutting and loading operations.



**"When you gotta go—
you oughta go in
TEXCEL 99"**



**Top packers, like Miller & Hart,
are using TEXCEL 99**

Packers doing 80% of the business are using **TEXCEL 99** Acetate Fiber Tape. They use it for ham...slab bacon...to hold the outer wraps securely, keeping meat sanitary.

And why? Because it's easier to apply...it speeds the operation...stands up under the roughest treat-

ment. Packers now can wrap up to 30% more hams in the same number of man-hours. What's more—less than 1% packaging failure...as against up to 20% with other packaging materials.

For full information, write ITC, Dept. 13F, New Brunswick, N. J.

® TEXCEL 99 ACETATE FIBER TAPE

INDUSTRIAL TAPE CORPORATION, NEW BRUNSWICK, NEW JERSEY

Also makers of a complete line of PERMACEL® pressure-sensitive tapes for industry.

sor may have a will-call trade, but an extra amount could be sliced to fill normal estimated demand. Once the types of meats required, and their volumes were determined, the slicing order could be established for the whole evening and the meats and packaging materials could be brought to position by an employee. Packaging materials could be arranged in the order of their use and there would be no need for the operators to move about.

Second, once sliced the meats are available for first-run delivery. Pre-packaged sausage requires care in handling and proper container protection. The problem of how to work the assembly of these items into the order can be solved in a number of ways. Perhaps they can be placed at the last station on the order assembly line and added as the last item on any given order. This arrangement permits judicious use of packaging material. If the item is one being placed in a nesting lug, or moving into a racked peddler truck, the sliced luncheon meats might be shipped with minimum additional package protection. If the product is an item by itself, a shipping container is required for the sliced luncheon meat. Third, and most important, the arrangement eliminates the time lost in the current practice of packing against delivery schedules. The crew would only have to move when the nature of the equipment required a change — for example from bacon slicing to sausage slicing.

Station order assembly was mentioned above. More and more packers are adopting this technique as the economies of the system become known. Basically, it requires a recapping of the meats to be packed, stacking an order assembly room with the required goods in a prearranged sequence, such as fresh meats, smoked meats, sausage and packaged meats and placing an operator at each of these stations. As the order comes by each station the operator fills the portion of the order which he can draw from his own stock. Thus the worker at the fresh meat station places all the fresh meats, etc. Generally a separate station is maintained at the head of the line to allot pre-stitched shipping containers in a number estimated to be sufficient for the order. After going through the various stations, the box is check-scaled and sealed. In some instances the boxes are placed on skids and then moved onto the loading dock as needed. In other cases, the orders are assembled by route truck and move directly into the truck. In the last instance the truck body must be equipped to furnish enough refrigeration to allow for the additional time the product will be under the protection of the truck's refrigeration system.

This technique of order assembly has increased productivity from 20 to 40 per cent in plants using it, depending upon the efficiency of the system previously in use.

One of the newest of practices to be adopted in the packinghouse engine room is the filtering of spent oils. While



the **TASTE** difference
makes the
SALES difference

STANGE
Cream of Spice
SEASONINGS



© 1952 WM. J. STANGE COMPANY
CHICAGO 12, ILL. • OAKLAND 21, CAL.

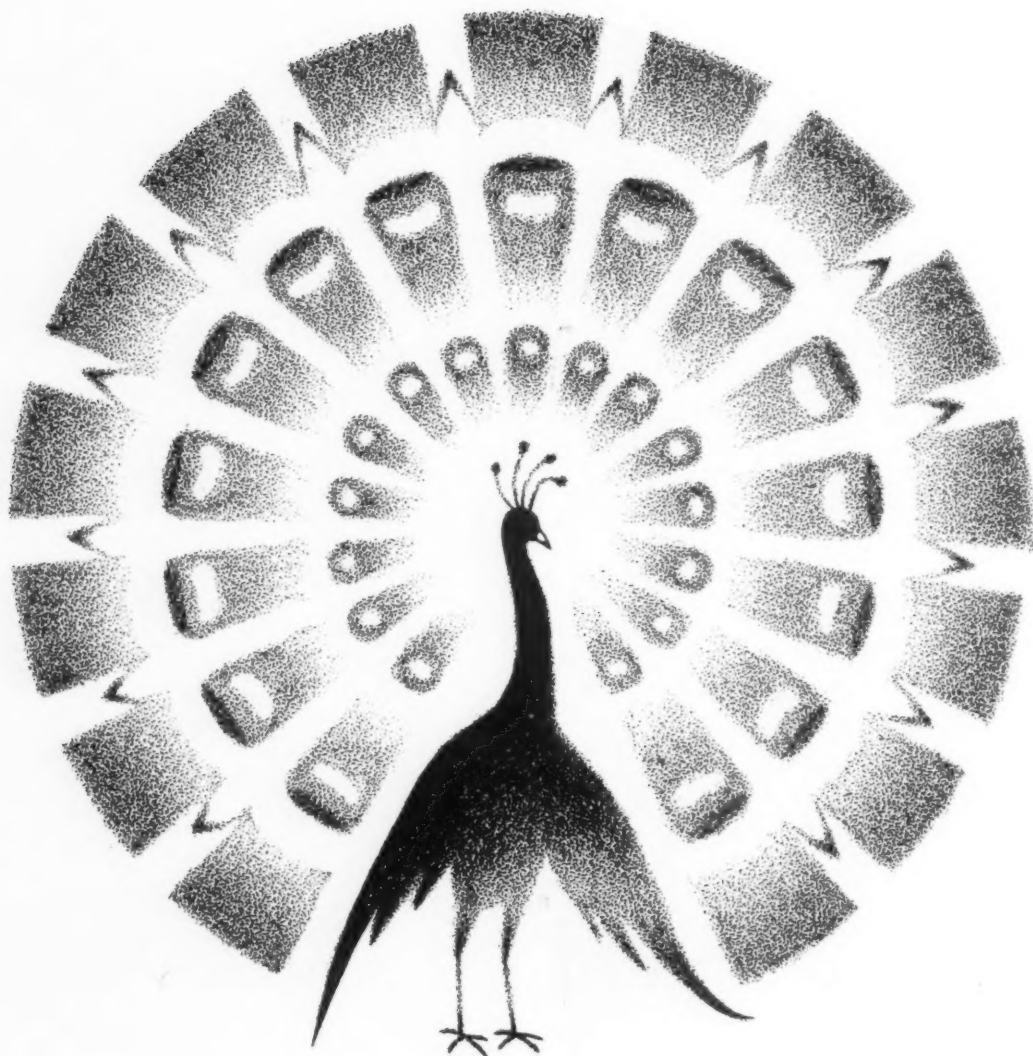
also manufacturers of: **PEACOCK BRAND CERTIFIED FOOD COLORS**

but as
fill nee
he type
volume
er could
evening
material
an em
ould be
use and
e opera

eats are
y. Pre
in has
otectio
e assem
rder can
Perhaps
tation or
added as
er. This
s use of
m is one
or mor
uck, the
e shipped
age pro
item by
required
c. Third
angemen
e current
delivery
nly have
ne equip
example
slicing
as men
packers
the econ
e known
pping of
cking an
required
nce, such
sausage
acing as
tions. As
ation the
the order
own stock
meat sta
etc. Gen
maintained
allot pre
n a num
t for the
ne various
ealed and
the boxes
oved onto
In other
d by route
the truck
body must
gh refriger
ional time
protection
system.
sembly has
20 to 40
depending
stem pre

ices to be
se engine
bils. While

19, 1952



The uniformity of Stange Color and dependability of Stange Service are two important reasons why more Peacock Brand Casing Color is used than any other brand.

PEACOCK BRAND CERTIFIED FOOD COLORS

Manufactured by WM. J. STANGE CO.
CHICAGO 12, ILLINOIS OAKLAND 21, CALIFORNIA

it is r
quires
good l
purific
a batch
For e
compr
and th
one pl
a drin
within
ing to
larger
estima
Perli
econon
terial
boiler
plants
the st
ash h
the eff
tion.
nance
two-h
tion o
tem, t
three
fuel f
needs
mitten
may b
the bo
mecha
perform
engine
mecha
gineer
well as
the eng
It s
purpos
in a v
which
in some
techniq
next a
more d
Howev
and wi
study o
petent

'Old-Frank'

The
cago, a
Tyme"
the uni
provide
in iden
The na
of lette
sausage
retail f

The
of nati
ing thi
name h
to the
manufa
in she
closed.

Price
point-of
are mac
promoti

The Ne

it is realized that some equipment requires special grades of oil, and that good lubrication is a cheap investment, purification systems which function on a batch basis may be found worthwhile. For example, oil from a refrigeration compressor can be drained and filtered and then placed back with its type. In one plant a filter unit no bigger than a drinking fountain has paid for itself within the first month of use, according to the chief engineer. In another larger plant a batch system saves an estimated \$1,500 annually.

Perhaps the greatest possibilities for economy in the power plant lies in material handling. While the hand-fired boiler is the thing of the past, many plants still use manual methods to fill the stoker hoppers. Modern coal and ash handling equipment can increase the efficiency of the boiler room operation. In one plant visited, the maintenance man serviced the boiler in about a two-hour period. Prior to the installation of the mechanical handling system, the packer needed the services of three men. A hopper at best will hold fuel for only a short period and then needs refilling; this requires the intermittent service of one man. While it may be argued that a man is needed in the boiler room, the fact remains that mechanical stoking frees the worker to perform other tasks in the boiler or engine room. In many plants with mechanical handling equipment, the engineer supervises boiler operation as well as the balance of the machinery in the engine room.

It should be remembered that the purpose of these articles is to indicate in a very broad manner the places at which productivity might be improved in some plants through the use of better techniques or modern equipment. The next article in the series will offer a more detailed analysis of the methods. However, this will be general in nature and will be in no way a substitute for study of a plant's operations by a competent methods engineer.

'Old-Tyme' New Name for Franks in Sheep Casings

The Oppenheimer Casing Co., Chicago, announced this week that "Old-Tyme" Franks has been selected as the universal selling name designed to provide a common generic term for use in identifying franks in sheep casings. The name was chosen from hundreds of letters submitted from people in the sausage industry as well as from the retail field.

The new name will become the target of national publicity for use in identifying this summer favorite sausage. The name has been registered and is offered to the industry to use in any phase of manufacturing or marketing of franks in sheep casings, Oppenheimer disclosed.

Price cards (at cost) for tie-in at point-of-sale, free mats and radio copy are made available by Oppenheimer for promoting Old-Tyme franks.



That's the lesson smart sausage packers from coast-to-coast are learning. Fas-Tie's short end closure actually cuts casing costs 10-20%. A real saving that means extra profit for you!

The Fas-Tie closure machine pleats the casing...crimps the pleated end with the Fas-Tie fastener.

String first ties and stockinettes are completely eliminated. Result—additional savings. *write for free brochure—today!*

See us at Booths 38 and 39 NIMPA

Hercules FASTENERS, INC.
1140-1146 EAST JERSEY STREET-ELIZABETH 4, N. J.

The Griffith Laboratories
(Mexico, S.A., Distributor)

Birkenwald, Inc.
Seattle, Washington
(Northwestern Distributor)

C. A. Pemberton & Co.
(Canadian Distributor)



*A safer ride . . .
a longer ride . . .
a smoother ride with*

Denman
Handcrafted Tires



DENMAN RUBBER MANUFACTURING CO., Warren, O.



**for perfect
flavor and color
every time...**

*...just set
these dials!*

Give your hams, bacon, sausage a real old-fashioned, thorough smoke! With the Koch Smoke-Tender, there's no guesswork, no constant checking, no hand feeding of sawdust, no temperature fluctuations. Just fill the sawdust reservoir and set the dials!

The Koch Smoke-Tender unit operates your built-in smokehouse *automatically*! It generates both heat and smoke under precision control, and circulates them through the smokehouse. Moving smoke gives quicker, more uniform color and penetration of flavor. Shrinkage is reduced. You get the same fine results every time.

The Smoke-Tender unit stops smokehouse fires before they start. Installed *outside* the smokehouse, it keeps all flame outside. Only heated, smoke-laden air enters the smokehouse. Each installation of the Smoke-Tender unit is individually engineered.

Koch will gladly plan an installation for you, without charge or obligation. *Only Koch makes the Smoke-Tender.*

KOCH *Supplies*
20th & McGee Sts.
Kansas City 8, Mo.

See the Smoke-Tender unit — and other Koch money-making equipment — on display at the NIMPA Convention, Hotel Sherman, Booths 22 and 23.

CHEMICALS

IN

FOODS

By

Helen P. McGuire

Associate Editor

IN RECENT months the chemical industry, as well as the chemical press, has been active in opposing proposed legislation which would require pretesting of any chemicals added to foods. In fact, the chemical industry has called on the food industry to support it in resisting any tightening of the federal food laws. One argument being used by the chemical industry is that tightening the law would tend to retard progress and discourage research in this important field.

The entire subject of chemical additives to food is of special importance at this time. The question has been before the meat packing industry for more than two years in connection with "bread softeners," recommended and used as substitutes for lard. Use of chemical substances in food has been under discussion at lengthy hearings conducted by both the Delaney Congressional committee and the Food and Drug Administration. Another reason for current interest in the subject is that revision of the Food, Drug and Cosmetic Act is scheduled to come before an early session of Congress.

The authority which the Food and Drug Administration has over a food product depends, in large part, on whether FDA has established a "standard of identity" for the product. If it has not, it exercises only limited power to control what goes into the product. FDA can seize, and order manufacture discontinued, of a food product without a standard of identity, if it is found to be poisonous or if something in the product renders it unwholesome.

The food manufacturer is not required to notify FDA when a new substance is being added to a product for which there is no standard. When the agency learns that some new substance is being added, it must then determine whether or not the substance is toxic, a process that might require years. Dur-

ing this time the food can legally be made and sold.

Among the foods for which there are no standards of identity are bread, cakes, bakery products and ice cream.

On the other hand, when a standard of identity exists for a food product, nothing can be added to it which is not provided for in the standard. If a manufacturer wants to add a new chemical substance, he must go to the Food and Drug Administration, ask for a reopening of the hearings and request that it be listed as an optional ingredient. This gives the FDA a chance to determine whether sufficient testing of the product has been done to prove it to be wholesome and not deleterious. In other words, the "burden of proof" is placed on the food processor who wants to use a new chemical.

One of the bills which has been proposed to strengthen FDA's authority is the Miller Bill. It would, among other things, put the burden of proof for the wholesomeness of a new chemical substance on the food industry. The forces in the chemical industry opposing this and other similar bills contend that such a law retards progress and is not necessary. They say that a law which would require food processors to give the FDA 60 days' notice before adding a new substance would give the agency all the authority it needs.

However, many of the leaders in scientific research in the food industry favor an amendment which would serve to close any gap which now exists in order to protect the public and the reputation of the food industry (and incidentally the reputation of the chemical industry). They say that manufacturing chemists have no right to act as spokesmen for the food industry in arguing against a law which would require what reliable people in the food industry have always done — test any new substance adequately to be sure it

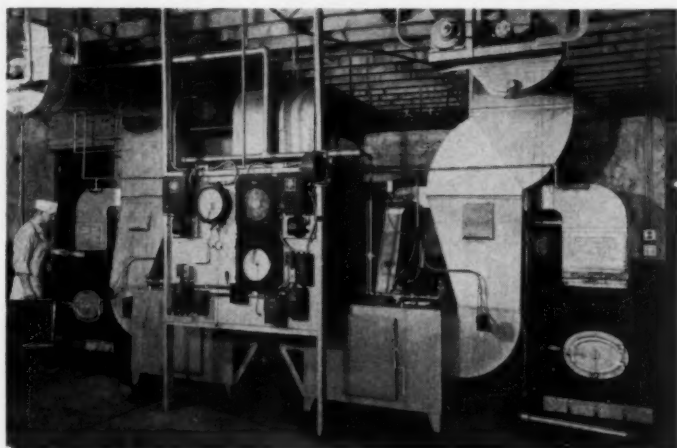
is not toxic before adding it to food. Without such a law they feel there is grave danger that the present situation — in which new chemicals are being discovered constantly — will lead to a disaster. The result, in addition to the harmful effects on public health, could be to undermine confidence in the food industry. Following such a disaster, a radical tightening of the law would doubtless occur. They state that a simple change in the law now, to place the burden of proof on the prospective user of a new chemical, is essentially all that is needed.

Speaking before a meeting of representatives of the food industry and the chemical industry sponsored by the Manufacturing Chemists' Association, Dr. Roy C. Newton, vice president and director of research, Swift & Company, stated: "There are certain responsibilities which fall directly upon any person who processes or distributes food to the public. One of the responsibilities is to see that the food product reaches the ultimate consumer in a condition that will provide nourishment and, at the same time, present no hazard from its consumption. . . .

"The Manufacturing Chemical Industry has made a brilliant record in the production of new and useful things for the betterment of mankind. One of the outstanding characteristics of the chemical industry is the speed with which new developments are adapted to human needs. However, in the application of science to food, speed is of less importance than safety."

G. Cullen Thomas, vice president and director of products control, General Mills, has expressed himself as being "in complete accord" with proposed legislation to require pretesting for safety of chemical additives in foods because it "would serve only to reduce to the form of law a practice which most of us follow in good conscience in

FOOD INDUSTRY SEGMENT ASKS STRONGER FDA LAW



ATMOS

SEE THE ATMOS EXHIBIT
BOOTH 14
NIMPA CONVENTION

✓ THE "ORIGINAL" AIR CONDITIONED SMOKEHOUSE!

✓ THE PROVEN SHRINK-SAVING SMOKEHOUSE!

A-T-M-O-S spells out uniform color... lower production costs... higher yields... and minimum cleaning! ATMOS means drying, smoking, cooking and showering in a single operation! For the last word in smokehouse efficiency, come to ATMOS. ATMOS Service includes complete building blueprints and engineering. Write or phone for further particulars today!



PHONE EASTGATE 7-4311

CORPORATION

955 W. SCHUBERT AVENUE • CHICAGO 14, ILLINOIS

FORT ENGINEERING & SALES LTD., 1721 TANSLEY ST., MONTREAL, CANADA • PHONE CHERRIER 2146
GRIFFITH LABORATORIES S.A. • 37 EMPIRE ST., NEWARK 3, N.J.

Now . . . in the fourth year . . .

THE INDEPENDENT, IN-THE-PLANT, EXCLUSIVE *Sausage Consulting Service*

Used by the Industry's progressive packers
from Coast to Coast.

EMERSON D. MORAN

305 Laurel Lane

Madison 5, Wisconsin

the absence of such an amendment." "To reason otherwise would be illogical for, translated, it would suggest that we care only for our business of today and care little for future acceptance and continuing consumer goodwill." These statements appeared in a letter he recently wrote the House Select Committee, asking that the group investigate the use of chemicals in foods and cosmetics.

"We disagree with the contention that a proper restrictive amendment would serve to discourage progress in research for we have confidence that the acceptable and desirable new products of research readily will be approved," the letter continues. "Conversely, we contend that if the new products of research are disapproved as improper additives to foods, it is not that progress has been stopped but that new knowledge has been acquired and dangers have been averted.

Lauds Work of FDA

"We reject also the argument that a properly framed amendment to the (Food, Drug and Cosmetic) act which adopts the general principle of pre-clearance of new chemical additives to foods would invest the Food and Drug Administration with a tremendously capricious and arbitrary control over the composition of our foods.

"We have seen no evidence that the comparable 'new drug' provisions of the act have been administered with anything but a view to the public interest and we have confidence in an agency which has been unswerving in its devotion to that public interest, yet at all times reasonable, cooperative and realistic in the exactions which it has imposed on producers and manufacturers."

Another leading scientist who has publicly voiced his complete accord with the stand taken by Dr. Newton, Dr. Thomas and many others in the industry is Dr. L. G. Cox, in charge of special technical projects, Beech-Nut Packing Co. Testifying recently before the Select Committee on Chemicals in Foods, he reiterated the need for placing the burden of proof on industry. In urging stricter control over use of insecticides (one provision of the proposed Miller bill), he said:

"I wish to emphasize that the development of the new organic insecticides has largely taken place since the enactment of the current Food and Drug Act, and that, by their very nature, they have created problems of misuse, which were not anticipated when the act was passed. We recognize that certain additional legislation may be necessary in order adequately to protect the public from undesirable residues. . . .

"Each new pesticide, which shows promise of commercial use, should be thoroughly investigated in accordance with a definite plan of procedure with respect to methods of residue analysis, residues at time of harvest, off-flavors, methods of residue removal, stability of soil residues and their effect on crops,

their p
etc.

"With
ing, it
nation
the U.
empow
coopera
turers.
howev
ministr
bility
under

In el
quate
putting
pointed
safety
publica
ical inc
he said
this in
materi
industr
textiles
appear
cate di
viously
have fu
balance
human
foreign
cate m

Cites

"Run
propag
premis
these
would
confusi
of thes

"The
quent,
thetic.
writers
the iss
should
this qu
to do v
food.
substa
sonous
and fo
differ
or syn
of food

"The
of per
plicati
the M
is bein
this is
part o
import

"The
phy is
nature
in nati
the co
satisf

"Nu
negati
the re
mal to
unusu
produc
negati

their possible effect on insect ecology, etc.

"With regard to toxicological testing, it would seem that a better coordination of research could be achieved if the U.S. Public Health Service were empowered to expand their program in cooperation with the chemical manufacturers. . . . We are firmly of the opinion, however, that the Food and Drug Administration should have full responsibility for the enforcement tolerances under existing or future legislation."

In elaborating on his plea for adequate pretesting of chemicals before putting them in foods, Dr. Newton pointed out the dangers of sacrificing safety for speed. "It is not clear from publications emanating from the chemical industry over the past two years," he said, "that many of the members of this industry understand why a new material cannot be adapted to the food industry as quickly as it can to plastics, textiles, etc. The tone of many articles appearing in such sequence as to indicate direct propaganda have been obviously prepared by persons who do not have full realization of the delicacy of balance of chemical reactions within the human body and the ease with which foreign substances can throw this delicate mechanism out of balance."

Cites "Unsound" Premises

"Running through this series of propaganda articles are many unsound premises. The repetition with which these same erroneous issues appear would indicate a planned objective of confusion. I should like to mention five of these issues:

"The first, and perhaps the most frequent, is that of natural versus synthetic. There are those among these writers who would have us believe that the issue centers around that point. I should like to deny emphatically that this question has anything whatsoever to do with the problem of chemicals in food. Surely no one denies that many substances growing in nature are poisonous to the human being, so that once and for all we can say that it makes no difference whether a poison is natural or synthetic, it still should be kept out of food."

"The second erroneous issue is that of persecution. There is a vein of implication in many of these articles that the Manufacturing Chemical Industry is being persecuted. Insofar as I know this is also false and should have no part of the real consideration of this important question."

"The third confusing bit of philosophy is that all foods are chemical in nature. Of course, they are all chemical in nature, but that does not lead us to the conclusion that all chemicals are satisfactory as foods."

"Number four: You cannot prove a negative. This has been used to belittle the requirements for an adequate animal testing program before new and unusual substances are allowed in food products. Whether you can prove a negative or not is beside the point, for



see the **Biggest Hit of Them All!**

Tietolin at Booths 70 & 72
(the perfect Albumin Binder)

NIMPA Convention, Hotel Sherman, Chicago

Visit our Hospitality Room

FIRST SPICE

Mixing Company, Inc.

19 VESTRY ST., NEW YORK 13 • WOrth 4-5682



Even a **PIG**
couldn't ask
for better than
FORM-BEST

FORM-BEST
Full-Length
STOCKINETTES



- Slip on so easily . . . because they have more stretch.
- Form plumper, more appealing hams.
- Cost you LESS to use — make more money for you.

Made by the makers of Pin-Tite Extra Strong Shroud Cloths

The Cincinnati Cotton Products Co.
Cincinnati 14, Ohio

PIKLE-RITE

**Improves
Your Appetite!**



Improve the flavor, appeal and demand for your pickle pimento meat leaves and other specialties with easy-to-use

PIKLE-RITE SWEET PICKLE CHUNKS
and PIKLE-RITE SWEET DICED PICKLES

Samples and Quotations on Request!

PIKLE-RITE COMPANY INC.

Growers - Salters - Manufacturers
2965 Milwaukee Avenue • Chicago 18, Illinois
Phones: Main Office — BElmont 5-8300,
Chicago, Illinois
Factory — Pulaski, Wis., Pulaski Ill
BROKERS WANTED

you can get good substantial evidence that a substance is poisonous, the extent of its poisonous quality and the hazard presented by its incorporation in food. You cannot always do this in a few weeks. It is a two to three year program, and since it is usually begun only after a thorough screening of a large number of substances, the total time very often runs to five or six years. With the rapid rate at which new substances are proposed for incorporation in foods, is this too great a penalty to pay for the safety of the public? I contend that it is not.

"The fifth of the confusers is that even table salt is poisonous under some conditions. I think it is well established that one can cram enough table salt down his throat to kill himself, but is there any doubt in the mind of any one that table salt used by the normal individual in the manner which it has been used for thousands of years represents any hazard?"

"The real issues, and the only issues that are worth discussing in connection with this problem at the moment relate to pretesting of new and unusual substances proposed for food. I would like to list them in the order that they occur to me:

"1. Shall the unusual products processed for use in food (be they natural or synthetic) be subjected to animal testing before trying them out on the public?"

"It is my experience that no one is

bold enough to stand up in meeting and suggest that all these unusual substances be tried on the public without pretesting. Many, however, will have certain qualifications they wish to put in. They will object to the long test period. They will object to the levels that are included in the test. They will object to the interpretation of results. They will object to delegating authority to a government body to serve as a referee on the adequacy of such tests.

"2. Should such pretesting be compulsory?"

"There are many who will laud the ethical standards of the chemical industry and the food industry in an attempt to show that they are reliable and intelligent enough to make all the tests required without compulsory action. A moment's reflection should convince anyone that this is not true.

"3. What constitutes a good and sufficient test?"

"It is my own opinion that there is a lot yet to be said on this point. The Food and Drug Administration has attempted to outline the test requirements. They have recognized that each individual case calls for some modification and it is possible that as the years go on we will arrive at a clearer understanding of what should be required to protect the public."

At the Delaney committee hearings Dr. Newton outlined an "adequate" test as including the following: 1) On rats, with an adequate control group, testing for two years at levels sufficiently greater than those proposed to be used in food. As an example of one of the levels to be studied, any chemical substance, which is known to be foreign to natural food materials and which is proposed to be used in amounts up to .05 per cent, probably should be studied at a level 100 times the proposed usage, Dr. Newton said. When proposed to be used in amounts between .05 per cent and .2 per cent, they should be tested at a level 50 times the proposed usage. In amounts above .2 per cent they should be tested at the highest levels which the sub-acute toxicological tests will allow the animals to live long enough to bring about any chronic effects. 2) On dogs or monkeys, for a period of at least six months but not necessarily more than a year, at low, intermediate and high levels. 3) In addition, biochemical studies (urine, blood analyses, etc.), studies on blood components, reproduction through several generations, gross and microscopic examination on sacrificed animals. 4) If, after thorough testing of 1, 2 and 3 the material is proved to be non-toxic for long periods of time and is approved for food, evaluation of any data on unusual effects or sensitivity on human subjects should be made during the normal course of consumption of the food products containing this material.

"4. Who should decide when the testing has been adequate and that the product is harmless?"

"There are those who have proposed
(Continued on page 65)

DEPENDABLE

For over 50 years ASMUS BROS., INC., has sold only the highest quality spices and seasonings. During this half-century, ASMUS BROS., INC., has established an enviable reputation for dependable products and reliable service. You can be sure that dependability has always been and will continue to be our watchword in the years to come.

Importers of Spices...

ASMUS BROS., INC.

523 E. Congress • Detroit 26, Michigan
SPICE IMPORTERS AND GRINDERS

WHITE PEPPER
BLACK PEPPER
RED PEPPER
CHILI SEASONING
PAPRIKA
NUTMEG
MACE
GINGER
MUSTARD
CORIANDER
CARDAMOM
MARJORAM
SAGE, ETC.

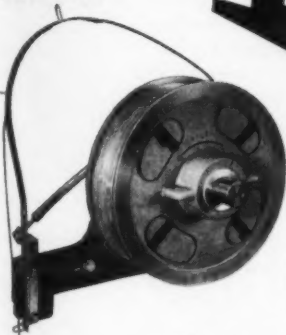
Ground and packed fresh daily in all size bags and drums.



If you really want to
cut stitching costs . . .

SEE US AT
BOOTH 93, 94
NIMPA SHOW

THIS 30-DAY
FREE TRIAL OFFER
WILL SHOW YOU
HOW!



DON'T DELAY —
This 30-day offer is limited
by the number of spools
now on hand. Request full
particulars today!

WE WILL GIVE YOU —
one, two or even twenty New
Inland All-Metal Lifetime Auto-
matic Wire Spools for 25 lb.
coils — for 30 days without
obligation.

TO USE —
with Inland Speed-Flo Wire on
your stitching machines — your
work — under your operating
conditions. There will be no cost
or rental on the spool.

THIS REMARKABLE SPOOL —
will use every inch of wire on the
spool — eliminate wire trouble —
and give you improved stitching
with a saving in time and wire.

INLAND WIRE PRODUCTS CO.

3959 SOUTH LOWE AVENUE

CHICAGO 9, ILLINOIS

HOW DO YOU DO!

**HAPPY TO HAVE
YOU DROP IN**

at

**J. S. HOFFMAN COMPANY
HOSPITALITY HEADQUARTERS**

SHERMAN HOTEL

DURING THE NIMPA CONVENTION!

**J. S. HOFFMAN
COMPANY**

CHEESE • SAUSAGE • CANNED MEATS

CHICAGO • NEW YORK

"OUR 40th ANNIVERSARY YEAR"



follow
THE LEADERS

package

your products
the multi-saving

Peters way!

You save space . . . manpower . . .
time . . . money when you package
the Peters Way . . . in open-top cartons—
automatically handled through Peters
forming and lining and Peters folding
and closing machines.

The Peters line of packaging equipment
is as complete as its machines are
versatile. There are machines to fit your
exact requirements, determined by
your production capacity, packaging
schedule—and your budget.

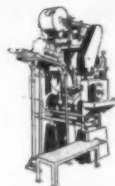
To obtain the multi-savings benefits of
the Peters-way, simply write or phone.
Or, send carton samples for
specific recommendations.

Visit our
plant during
NIMPA meeting.
Phone us for
transportation.

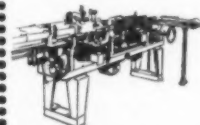
Peters

MACHINERY CO.

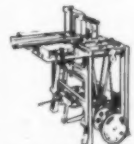
4704 Ravenswood Avenue
Chicago 40, Illinois



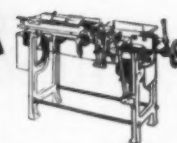
Senior Forming and
Lining Machine



Senior Folding and
Closing Machine



Junior Forming and
Lining Machine



Junior Folding and
Closing Machine



You are cordially invited
to visit our Convention
Headquarters and learn of the
PRESCO modern methods for
faultless curing . . . superlative
flavoring. We are proud of our
long service to the meat packers
of the nation, and particularly
welcome the opportunity
to meet you at

Hospitality Suite

Hotel Sherman

PRESERVLINE MANUFACTURING CO.

ESTABLISHED 1877

FLEMINGTON, NEW JERSEY



Dave
Arno
L.
gener
Chica
sausag
of the
hog M
at Pe
succee
Trier,
April
Dav
ed in
indust
the o
ment
Port
plant.
mont
transf
and r
work
Swift
Worth
Tenn.
the de
He v
eral o
market
throug
pork d
ferred
manag

AIR VIE
S. D., tal
working
which ha

The Nat

Davenport Named to Manage Arnold Bros., a Swift Subsidiary

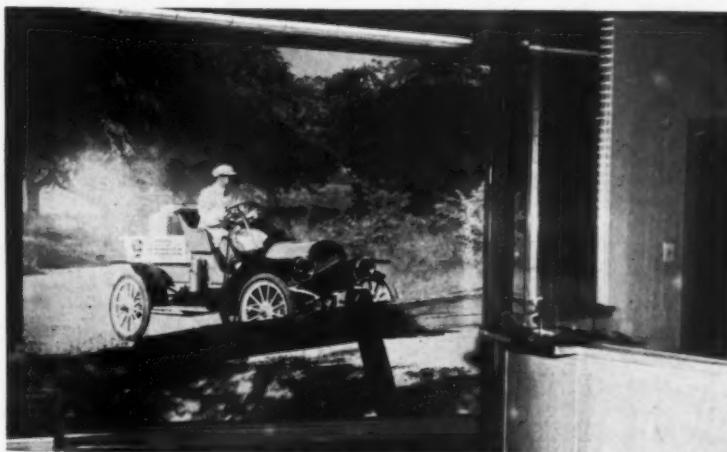
L. H. Davenport has been named general manager of Arnold Bros., Inc., Chicago, pork and sausage house, and of the company's hog killing plant at Perry, Ia. He succeeds Paul W. Trier, who died April 1.

Davenport started in the packing industry in 1923 in the order department at Swift's Portland, Ore. plant. Within six months he was transferred to the provision department and remained for 12 years. He then worked in the provision department of Swift plants at Denver, Colo.; Fort Worth; Evansville, Ind., and Nashville, Tenn. At the last two places he headed the department.

He was transferred to the Swift general office in 1944 in the provision marketing department, and worked through variety meat desks and the pork desk. In March 1951 he was transferred to Arnold Bros. as assistant manager.



L. H. DAVENPORT



PHOTOMURALS DIRECTLY RELATED to the company are employed effectively in the new reception room at the Fort Wayne plant of Peter Eckrich & Sons, Inc. In addition to the one shown here, a montage mural in back of the receptionist's desk blends pictures of some of the firm's products with operating scenes.

New Illinois State Meat Buyer

Roscoe E. Beagler, who retired this month as manager of Swift & Company's Calumet City, Ill., branch house, has been appointed state buyer of meat by Joseph Pois, finance director.

Harman Packing Co. to Build New Slaughtering Plant

Ground was broken last week for a \$250,000 slaughtering department for the Harman Packing Co., Los Angeles. When completed, it will be one of the most modern plants in the country. It was designed by Smith, Brubaker & Egan, Chicago. Engineering work will be by H. J. Knauer of Los Angeles. Equipment will be furnished by the Cincinnati Butchers' Supply Co., and the LeFiell Co., Los Angeles, will supply the rails and special equipment. The building is being constructed by The Contracting Engineers Co., Los Angeles. The local BAI office has assisted in the plans.

The Harman Packing Co. is also modernizing its rendering plant. New mechanical handling equipment, designed by Jack Kieth Engineering Co. and supplied by the Conveyor Co. of Los Angeles, is being added.

The firm is owned and operated by Charles Harman and his two sons, Louis and Julius. Charles Harman started in the meat business in 1907 in Los Angeles.

New Mickelberry Superintendent

John Seiffhart has been appointed plant superintendent and production manager of the Chicago plant of Mickelberry's Food Products Co. He recently resigned from the Marhoefer Division, Kuhner Packing Co., Chicago, where he held a similar position.



AIR VIEW OF THE NORTHWESTERN part of the John Morrell & Co. plant at Sioux Falls, S. D., taken April 7 when the Big Sioux River stood at a record high of 13 ft. Fifteen pumps working day and night and the levees made it possible to continue operations. A flood which had crested a week previously had resulted in a \$10,000 loss, but the work done then prevented much damage when this second and higher flood came.

COMING EVENT:

The Annual NIMPA CONVENTION Get-Together at

Custom's

Hospitality Headquarters

YOU' and your friends are cordially invited to visit us during your Convention stay.

PLACE: SHERMAN HOTEL

DATES: APRIL 27, 28, 29, 30

The CUSTOM staff will be on hand to help you get the most out of your Chicago visit. If you have a sausage problem or are experiencing some formula foul-up, give us a crack at putting you on the road to trouble-free, efficient sausage production. *CUSTOM is always at your service . . . at the Convention, through your CUSTOM Field Man and via phone, wire or letter.*

CUSTOM's Sausage Kitchen is at your service, too. Such profitable but bothersome products as Roasted Pork Patties are made easier for you to produce. The CUSTOM formula for preparing a roasted pork sausage of this type is extremely simple to follow . . . economical to use. There's a big difference in CUSTOM FORMULAS and CUSTOM INGREDIENTS! CUSTOM Products that make the big difference in taste, zest and sales appeal include: Straight Cures, Enriched Complete Cures, Pre-Cooked and Enriched Binders, Emulsifiers, Flavor Boosters, Flavor Salts and Special Sauces.

Custom Food Products, Inc.

701-709 N. Western Ave.
Chicago 12, Illinois



PERSONALITIES

and Events

OF THE WEEK

►John W. Coverdale, director of the agricultural bureau of the Rath Packing Co., Waterloo, Ia., is the first person to receive the Iowa State College alumni award for community service. The college is located at Ames.

►W. J. Ramey, assistant manager of the general refinery department of Swift & Company, has retired after 40 years with Swift. He joined Swift Canadian in 1912 at the Winnipeg plant. Within two years he became assistant sales manager and in 1917 was made sales manager at Winnipeg. In 1920 he joined Libby, McNeill and Libby and a year later was in charge of organizing this company's hotel and restaurant department. In 1926 he became head of Libby's canned meats, minced meats and salmon department. In 1931 Ramey returned to Swift as head of the canned foods department. He transferred to the general refinery department in 1933 and for the past 16 years has been assistant head of the department.

►Smoke from a fire in a basement pit filled the five-story Philadelphia building of John J. Felin & Co., destroying some 350 hams destined for Easter dinners. About 800 employees left the building via fire escapes. The fire broke out in a chimney-like opening which runs from the basement to the fourth floor. Hams are hung inside on each floor to be smoked. Wells E. Hunt, president of the firm, said excessive fat dripped from the hams and flared up in the pit, setting some sawdust afire.

►The Nevada Meat Packing Co., Reno, Nev., has been authorized to operate as a Class 1 slaughtering establishment, according to Senator George W. Malone. The establishment, which is a successor to the former Stockman's Packing Co. and which is composed of a co-partnership of former employees, will supply the same territory as the Stockman's organization. Malone hit at the delaying practices of OPS and "its attempt to impede or obstruct a plant of this type for this area." The

E. O. Brickman, Veteran Chicago Meat Packer, Dies at 77

Emil O. Brickman, chairman of the Illinois Meat Co., Chicago, died April 12 following an illness of several months. He was 77 years old. Until the first of this year he had been active in the business. His career in the meat packing industry started in 1892 when he went to work for Swift & Company at Chicago. Later he was in charge of manufacture for Morris & Co., Chicago, and in 1907 founded the Illinois Meat Co. He is survived by his widow and three sons. All of his sons are officers of the company.

Nevada Meat Packing Co. plans to build a new slaughterhouse just outside the Reno city limits and has asked permission to be included in the city's sewer rental system.

►William H. Humphries, 61, district sales manager for Wilson & Co., Oklahoma City, Okla., died recently. He had been sales manager of the firm for western Oklahoma and the Texas Panhandle for about 15 years and had been with Wilson for 20 years. Previously he had been with the Cudahy Packing Co.

►The Boston chapter of the Wholesale Meat Dealers' Association held their monthly dinner meeting April 15 at The Boston Club. Hyman Karp, association president, presided.

►The Hebronville (Tex.) Slaughter and Cold Storage Co., which has been in operation two years, is open under the new ownership of D. C. Hunter.

►Mexico City authorities are taking precautions to prevent meat shortages in May and June when lack of rain generally decreases supplies of cattle. Martinez Baez, in a meeting with officials of the price control office and representatives of livestock dealers, has arranged for the purchase of large herds of cattle which will be placed in city stockyards.

►The Wiman Packing Co. at Dublin, Ky., was destroyed by fire recently. Damage was estimated between \$35,000 and \$45,000 and loss was not covered by insurance. The blaze is believed to have started in the smokehouse.

►The Lynchburg Rendering Co., Lynchburg, Va., has been formed to process fertilizer and fertilizer materials, meat scrap, bone scrap, fish meal and animal food. Frank P. Cavanaugh is president. Authorized capital stock is \$100,000.

►In order to comply with federal meat inspection regulations, Kramer Beef Co., Scranton, Pa., has built a completely new and modern plant which is considered one of the finest in northeastern Pennsylvania. The plant was designed by Morris Fruchtbau, packinghouse architect. Jacob Kramer is president of the company.

►Penner & Weiss Provision Co., Pittsburgh, with the recent retirement of Samuel Weiss because of ill health, has announced that Louis Penner is now executive head of the company. Additional responsibility has been given to Harold C. Weiss, Phillip B. Weiss, M. H. Penner and Herman C. Penner.

►Morris B. Mandelbaum, head of Martin Packing Company of Newark, N. J., and Mrs. Mandelbaum, are enjoying an extended vacation overseas. They left on the S.S. Independence, April 8 and will visit Israel and later the European continent. Mr. and Mrs. Mandelbaum celebrated their thirty-first wedding anniversary aboard ship. They expect to return to this country early in June.

►Charles August Bohl, 85, retired superintendent of construction at the Kansas City, Kans. plant of Armour

BORAX

PAPER PRODUCTS COMPANY
MILL AGENTS

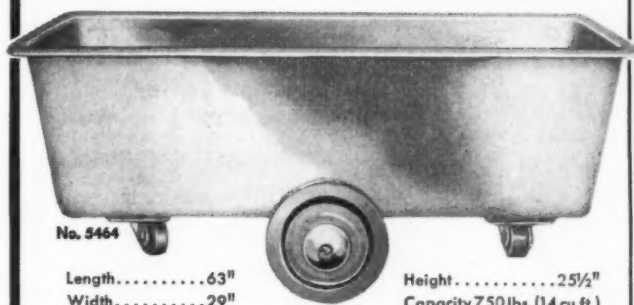
28 LB. LARD LINER BAGS

FOR IMMEDIATE DELIVERY

MADE OF 43 LB. GENUINE VEGETABLE PARCHMENT
GLYCERINE TREATED

783-785 Cauldwell Ave., Bronx 56, N. Y. • CYpress 2-7780

WEAR-EVER *Aluminum* TRUCKS



These meat trucks feature strong, sanitary construction. Open head can't hold food or dirt. Welded construction eliminates seams and crevices—makes cleaning easy. Understructure is attached to truck body by continuous weld. No seams or cracks.

Truck is light-to-handle—makes it a favorite with employees. Body is made of an extra-tough aluminum alloy that resists denting and gouging. Each corner is reinforced with a special aluminum casting welded in place. Trucks stay new looking, last longer, cut replacement costs.

Wheels have Zerk-type fittings that provide lubrication inside bearings and Neo-tread tires which are unaffected by fats and oils. Ask for representative to call or send for catalog.

A complete line for meat packers, canners and sausage manufacturers, including



KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS



WRITE TODAY TO:

THE ALUMINUM COOKING UTENSIL COMPANY, 404 WEAR-EVER BLDG., NEW KENSINGTON, PA.

☐ Send me your catalog

☐ Have representative see me regarding your trucks

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail

Chicago

an of the
died April
several
Until the
active in
the meat
892 when
Company
charge of
, Chicago,
nois Meat
widow and
re officers

19, 1952

The National Provisioner—April 19, 1952

The NEW Self-Service Pack that "Has Everything!"



NEW

FLEX-VAC [®] **PACK**

**FLEXIBLE
VACUUMIZED**

● Not to be confused with ordinary transparent "wrappings," Flex-Vac Vacuum Pack is compact as a pouch; featherlight, flexible... with flavor-stealing air removed. Now it identifies the brands of more than a score of leading packers all over the land. Flex-Vac Vacuum Pack is the perfect self-service package for lunchmeats, cheese and sliced bacon.

**FLEX-VAC Packed Products
Are 7-Ways Better:**

<p>1 Flex-Vac means Flexible Vacuum-Pack.</p> <p>2 Peak freshness and flavor is sealed in right after product is sliced in packer's plant.</p> <p>3 Spoilage and shrinkage are eliminated.</p> <p>7 When the consumer breaks the seal and smells that wonderful freshness and flavor you win another regular customer!</p>	<p>4 Shelf-life is extended.</p> <p>5 Discoloration is retarded.</p> <p>6 Outside contamination is eliminated.</p>
--	--

For Names of leading packers now successfully using Flex-Vac Pack call or write

STANDARD CAP AND SEAL CORPORATION FLEX-VAC Sales and Service Offices:

JERSEY CITY
629 Grove Street

CHICAGO
333 N. Michigan Ave.

LOS ANGELES
2820 East 12th Street

OVERHEAD TRACK SCALES

WEIGH BEAM or DIAL ATTACHMENT

SALES-REPAIRS-SERVICE

CALL OR WRITE

**O'BRIEN SCALE DIVISION
NEW YORK TRAMRAIL CO., INC.**

345 Rider Ave.—Melrose 5-1686—New York 51, N. Y.

and Company, died recently. Before he retired in 1931 he had been employed by Armour about 50 years.

►William J. Lewis, sales manager of Twin Cities Packing Co., North Augusta, S. C., died recently.

►In explaining the recent action of the Syracuse, N. Y. city health department to stop shipment of "uninspected" meat into Syracuse from New York City, Dr. C. A. Sargent, city health commissioner explained that New York City "uses a meat inspection system similar to one abolished in Syracuse." New York City veterinarians inspect meat and stamp it but there is no inspection of the animal before slaughter, he said.

►The meat processing plant of M. Lapin and Sons, Philadelphia, was recently damaged by fire. The owners, Morris Lapin and Joseph Lapin, said the fire started in some grease of the three units of the smokehouse.

►Ralph M. Foldenauer has been appointed manager of the Livingston Packing Co., Livingston, Mont. Foldenauer spent 15 years with Swift & Company in S. St. Paul, was later associated with David Davies, Inc., and with the OPS in Cleveland. Plans for more than doubling the plant size have been completed by Mattson & Putnam, Seattle architects. They have been approved by the MID and for financing, by the RFC. It is expected the plant will employ about 100. Under the recent reorganization of the Livingston packing Co., Chan Libbey is chairman of the board; Robert Lindgren is president and William DeHoog is secretary.

►Appointment of Elmer M. Matter, formerly a district manager of the Proctor & Gamble Co., as chief of the glycerine, soaps and detergents section of the National Production Authority's chemical division, has been announced by O. V. Tracy, director of the division.

►The Charles E. Haman Co., well known packinghouse broker, located at 833 Washington st., New York 14, N. Y., has moved from Office 6 to Office 4 at the same address. The new quarters provides them with more adequate space to better serve their clients.

►In a move designed to make meat deliveries to Louisiana customers more efficient, John Morrell & Co., Ottumwa, Ia., this week started its own trucking operations out of Alexandria, La. Refrigerator cars shipped direct from the Ottumwa plant will be unloaded at the Kansas City Southern railroad docks in Alexandria into Morrell trucks which will make deliveries in that city and other points. Harry W. Davis, Morrell's director of traffic, said the new plan will enable the firm to deliver products to retail dealers faster and in better condition.

►Solvent processing and government programs will be two major topics discussed at the fifty-sixth annual convention of the National Cottonseed Products Association, May 19-20 at the Roosevelt hotel in New Orleans. Speakers will include George L. Prichard, director, fats and oils branch, Production and Marketing Administration;

E. A. G. search
N. H. Memphis the asse
►Three of Armo their bo Salesma suit of conduct eral lin manage salesme and pla week ac in direc is cover will be
►Sever in New and me Co., N Young, Duboff ket, Inc De Ma Beach; Rosow; Kings, ing Fri Broad York C Jorge L enson, and M Oyster S. Rob Hanson
►A tr meat parking Co., V was pl the tru The th being s the day
►An cost ab by the cludes ing the
►Arth & Bar that h In add he has Barbec Dayton compar ago pr hotels, etc.
►Har plant, receive for sco ern lov he is s
►W. F. Schoml N. H.
►John positio Syracu all his busine

E. A. Gastrock, Southern Regional Research Laboratory, New Orleans, and N. Hunt Moore, consulting engineer, Memphis. J. H. Bryson is president of the association.

►Three hundred general line salesmen of Armour and Company will move into their bosses' jobs April 21 as part of a Salesman-Manager program, as a result of a nationwide "election" contest conducted by Armour to honor its general line salesmen. An honorary sales manager was selected by all other salesmen to head each branch house-and plant sales unit. He will spend a week actually working as the manager in directing sales, while his territory is covered by the boss himself. Records will be kept and prizes given.

►Several firms have been incorporated in New York to engage in slaughtering and meat packing: Charles Wissman Co., New York City, by Benjamin Young, Joseph H. Levine and David Duboff of 50 Broadway; DeLuxe Market, Inc., Long Beach, N. Y., by Paul De Marco, 664 W. Chester st., Long Beach; Moses Kaplan and Evelyn A. Rosow; Rosa Food Products, Inc., Kings, N. Y., by William Halpern, Irving Friedman and Susan Gelfand, 277 Broadway; Sansinena, Inc., New York City, by Chester M. Patterson, Jorge B. Elliot and Juvenal V. Christenson, 41 E. 42nd st., New York, N. Y., and Massapequa Meat Corporation, Oyster Bay, N. Y., by Irving Hoffman, S. Robert Rubin and Celia Sakin, 1 Hanson Plaza, Brooklyn.

►A truck containing 22,000 lbs. of meat was stolen recently from the parking lot of the Commercial Packing Co., Vernon, Cal. Value of the load was placed at more than \$10,000, with the truck worth an additional \$4,000. The theft occurred while drivers were being assigned to the firm's trucks for the day's deliveries.

►An expansion program which will cost about \$35,000 has been announced by the Tulsa, Okla. stockyards. It includes the purchase of 20 acres adjoining the yards.

►Arthur H. Greer, president, Steakette & Barbecue Co., Columbus, announced that he is expanding his operations. In addition to the parent corporation he has formed the Ohio Steakette & Barbecue Co. with firms in Cleveland, Dayton, Findlay and Wooster. The company which he organized 17 years ago processes meat for restaurants and hotels, including steaks, roasts, chops, etc.

►Harold W. Judd, paymaster, Ottumwa plant, John Morrell & Co., recently received the 35-year "Veteran Award" for scouting at a meeting of the Southern Iowa Boy Scout Council. Currently he is serving as troop scoutmaster.

►W. F. Schonland, secretary of W. F. Schonland and Sons, Inc., Manchester, N. H. died recently.

►John Ventre Jr., has resigned his position as a food inspector in the Syracuse Health Department to devote all his time to running his packing business in Syracuse.



Come to H. J. MAYER'S HOSPITALITY HEADQUARTERS

Sherman Hotel

Come up for a taste of good, old-fashioned, full-bodied hospitality . . . and bring along your curing and seasoning problems.

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

BOOTH
No. 59

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVE., CHICAGO 36, ILL.

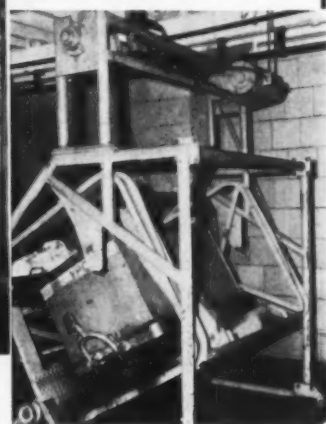
Plant: 6819-27 S. Ashland Ave.

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

Pre-Season
WITH THE
NEVERFAIL
3-DAY HAM CURE



THE VAT DUMPER



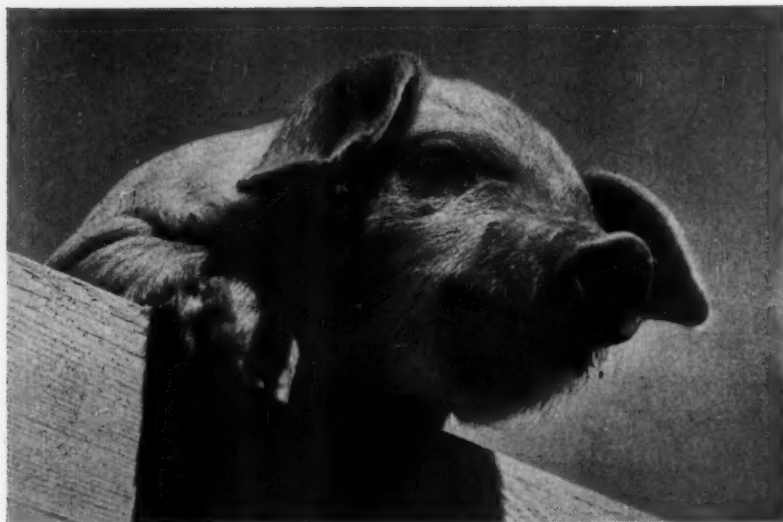
DUMP IT...

Don't Manhandle Your Product!

Your employees do not like to do useless work. They will do a better job and more work with the right mechanical assistance. The vat dumper will fit into your transportation system to dump trailer trucks—tote boxes—skid boxes—vats and other containers. Built to your specification. Have you a container unloading job no one likes?

MATERIALS TRANSPORTATION CO.
400 NORTH MICHIGAN AVENUE • CHICAGO 11, ILL.

Telephone: SUPERIOR 7-7420



Calling All Sausage Makers!

to see **Seasolin**, the new, perfect color retainer at Booths 70 & 72

NIMPA Convention, Hotel Sherman, Chicago

FIRST SPICE

Mixing Company, Inc.

19 VESTRY ST., NEW YORK 13 • Worth 4-5682

• FREEZER SPACE •

Limited amount of Freezer or Cooler Space available. Centrally located with railroad siding. Distribution facilities also available.

WITHINGTON COMPANY

16 BLACKSTONE ST., PROVIDENCE 1, R.I.

Phone GAspee 1-1870

GLOBE-HOY LOAF MOLDS

Give faster cooking—less shrinkage—better appearance and flavor. Loaf is always uniform in shape for more attractive slices—greater sales appeal. Available from stock NOW!



Write for full details, or a trial mold.

THE GLOBE COMPANY

4000 S. Princeton Ave.

Chicago 9, Ill.

OPS Makes Two Changes in Retail Beef Order

Amendment 3 to CPR 25, revised, effective April 10, makes two changes in retail beef ceilings. One permits retail sales of carcasses, cuts and quarters where retailers made such sales during the six months preceding April 10, 1951, when the retail beef ceiling price regulation, CPR 25, was issued. The regulation originally permitted only locker plants to make retail sales of whole carcasses, sides or quarters. The sales were limited to locker plants to preclude the possibility that sales of these cuts by wholesalers might be made to retailers at prices in the retail price schedule which are higher than those for the same cuts in the wholesale price regulation, CPR 24.

Retail ceiling prices for carcasses, sides and quarter cuts were set at \$2.25 per cwt. more than a wholesaler's ceiling prices for similar cuts of the same grade. Charges for customary services as provided for in CPR 34 are also permitted.

The second change allows retail route truck peddlers to add a markup of 6¢ per lb. over Group 1 and 2 store prices. Heretofore, route sellers had to consider themselves as stores and use the ceiling price schedule applicable to their store group.

Burns & Co. Reports Lower Net Profit in 1951

The 1951 net profit of Burns & Co., Ltd., Calgary, Canada, was \$690,094, a drop of \$139,709 from the previous year's net, according to the annual report issued by R. J. Dinning, president.

Sales rose to a record level of \$112,928,348, an increase of \$14,416,043 over the previous year. Profit from the company's meat packing operations was reported at \$428,877, or 38¢ per \$100 of sales.

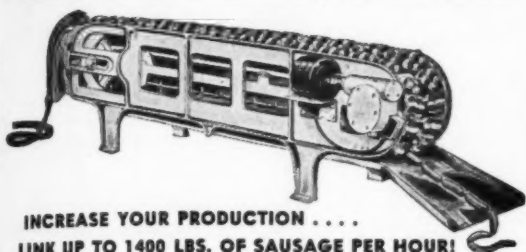
In commenting on the mounting costs of doing business, Dinning pointed out that in 1939, to purchase, process and market a 1,200-lb. beef animal required a cash outlay of \$70 whereas in 1951 it required \$313. Referring to beef prices, Dinning stated that some decline in price and greater consumption would be good for the cattle industry. He said that the drop in beef consumption from 67.2 lbs. per capita in 1947 to 50.5 lbs. in 1950 is by no means a healthy sign.

Regarding the 1952 outlook, Dinning said: "With the disappearance of the British bacon market and the temporary loss of the United States market for cattle and hogs, the Canadian livestock industry will experience a severe test during the present year."

Kingan Radio Show

Kingan & Co., Indianapolis, has begun a new participation-type radio program, "Kingan's Klubhouse." It is heard over Station WIRE Mondays through Fridays, 6:45 to 7:00 p.m.

NEW! IMPROVED! "FAMCO"
AUTOMATIC SAUSAGE LINKER



INCREASE YOUR PRODUCTION . . .
LINK UP TO 1400 LBS. OF SAUSAGE PER HOUR!

"FAMCO" . . . the automatic sausage linker . . . can save you approximately 60% of your labor cost! Easy to install, clean, handle, operate and maintain . . . and economical, too! Write for details!

CAPACITY

- 3 1/2" Length - 18,000 Links per hr.
- 4 " Length - 15,360 Links per hr.
- 5 " Length - 12,480 Links per hr.
- 6 " Length - 10,560 Links per hr.

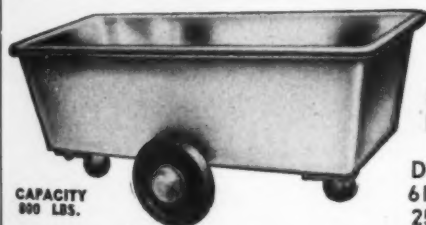
See our exhibit
NIMPA Convention
BOOTH #60
SHERMAN HOTEL
CHICAGO

ALLEN GAUGE & TOOL CO.

FAMCO DIVISION

421 N. BRADDOCK AVE., PITTSBURGH 21, PENNA.

STANcase
STAINLESS STEEL
EQUIPMENT



MODEL NO. 36
Overall
Dimensions:
61 1/2" x 32"
25" Height

CAPACITY
800 LBS.

In addition to Model No. 36, illustrated, there are three other STANcase MEAT TRUCKS with capacities of: 1,200 lbs., 500 lbs., and 225 lbs. All are ruggedly constructed for lifetime service of stainless steel. Inside surfaces are polished and seamless. Generously rounded corners are provided for efficient maintenance of sanitary cleanliness. Specifications for component parts are of highest quality standards. WRITE FOR DESCRIPTIVE LITERATURE.

RUGGEDLY CONSTRUCTED FOR LIFETIME WEAR.

Fully Approved by Health Authorities.

MANUFACTURED BY
THE STANDARD CASING CO., Inc.

121 Spring St., New York 12

**As an
 arrow
 indicates
 direction**

Photo taken at
 FORST Packing Co.



"Arksafe"
CRINKLED KRAFT
MEAT
COVERS
indicate
quality

For details write Dept. NP-1

ARKELL SAFETY BAG COMPANY

10 EAST 40th STREET

NEW YORK 16, N. Y.

6345 WEST 65th STREET

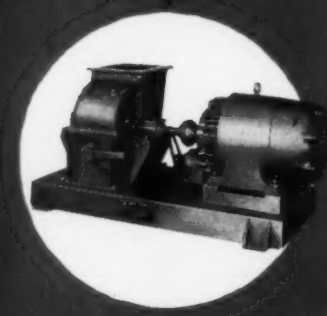
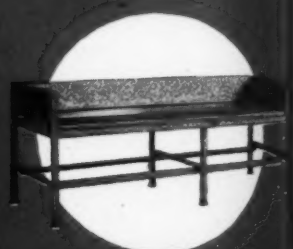
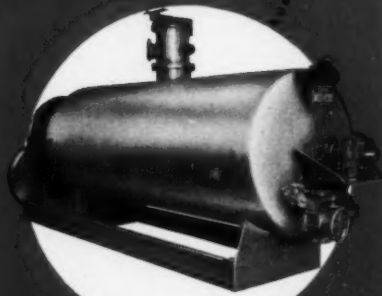
CHICAGO 38, ILLINOIS

Plants: Chicago, Ill., and Newport News, Va.

Representatives in principal cities

Let's Look

at the future
of YOUR plant



Meeting competitive conditions is the primary objective of all your future plans. You're always on the lookout for machinery that will be efficient not for today, but for the life of the machine itself.

Here Dupps Equipment looks to the future for you, for it is designed with your future needs in mind. You can be sure that each Dupps machine will give you years of top performance at the very lowest maintenance cost.

Write us today about your needs.

THE JOHN J. **DUPPS** COMPANY

Germantown, Ohio

IME

A
a min
moving
outsta
Charles
pioneer

After
through
large
vanize
skid-b
signed
pans a
tom o
as to
for ac
severa

The
transp
Barret
nates
rial. I
first s
handli
multip
truck
can m
load i
one st
the lo
action
autom
the lo

In th
is com
used t
stuffin
smoke
tons a

Equippe
photo,
sausage
Co. In
Schmid
veyor v



The M

PLANT OPERATIONS

IDEAS FOR OPERATING MEN

IMPROVE MATERIALS HANDLING TECHNIQUES

A handling system which reduces to a minimum manual labor required for moving materials and products is an outstanding feature of operations at Charles Hollenbach, Inc., Chicago, pioneer sausage establishment.

After the sausage mixture is fed through the grinders, it is fed into large pans which are mounted on galvanized-steel, skid-bottomed racks. The skid-bottomed racks were expressly designed for this purpose. The removable pans are filled in order, from the bottom one upward. Rack design is such as to allow space between loaded pans for aeration and curing, which requires several days and improves the product.

The loaded racks are picked up and transported to the curing room with Barrett lift trucks. This system eliminates all manual handling of the material. Hollenbach is believed to be the first sausage plant to adopt this type of handling layout, using racks with multiple pans moved by lift trucks. The truck has a capacity of 2,500 lbs., and can move any type of skid desired. The load is lifted to carrying position with one stroke of the handle. Once raised, the load is securely locked in a double-action latch, and the handle disengages automatically, ready for use in pulling the load.

In the Hollenbach plant, when curing is completed, the lift trucks are again used to move the loaded racks to the stuffing section. The sausage is then smoked and placed in cartons. The cartons are stacked on steel skids, and the

Equipped with new casters these trucks, left photo, prove suitable for ready handling of sausage and bellies at the Schmidt Provision Co. In its wiener cartoning operations, right, Schmidt employs a gravity wheel-type conveyor which feeds the cartons to the scaler.



A single stroke lift truck is used to move unique skid holding several trays of sausage mixture in the Charles Hollenbach plant.

skidloads are transported to the shipping dock through use of the same lift trucks. Such trucks and skids are also valuable tools for order filling purposes. At Hollenbach, orders embracing several varieties of sausage can be quickly assembled by placing the proper quantity of each on one skid, which is then picked up by the lift truck and rolled to the shipping platform for immediate loading.

Where trucks are employed extensively, it is important that they be well adapted for the service they are expected to give. The Schmidt Provision Co., of Toledo, Ohio, found it was having continuous caster failure on trucks, resulting in excessive replacement and maintenance expense. Causes of caster failure were found to include corrosive action of wash water, with a high sulphur content; heavy loads to be carried,

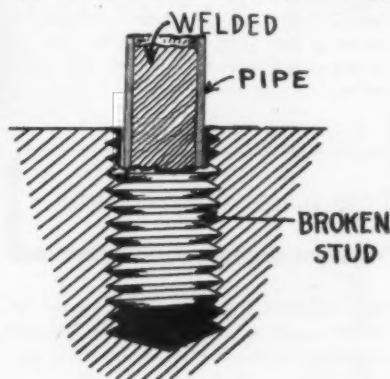
up to a ton in weight, and the casters being subjected to temperature extremes in the steam cleaning and meat chilling rooms, respectively.

By installing flame-hardened Rapistan casters on their sausage trucks, meat racks, and other modified floor trucks, and by using special acid and grease resistant plastic wheels in 5-, 6-, 8- and 10-in. diameters, this company reduced maintenance time and costs.

The firm has also adopted other efficient materials handling practices, including a wheeled gravity conveyor.

Removing Broken Stud

Here's a tip for the maintenance section in a packing plant. It is possible, with the help of a welding outfit, to remove a stud broken below the surface of an opening. A short piece of pipe is loosely fitted in the opening as shown in the sketch below. The welding



set is then used to fill the pipe with enough molten metal so that the pipe will be firmly welded to the stud. The pipe prevents the metal from becoming welded to the threads of the opening.

When firmly welded, the stud is readily removed by means of a pipe wrench applied to the pipe. The heat from the metal aids in the removal as it expands the stud, thus loosening the threads. If a welding outfit is not available, molten lead can be used to perform the same task.



KEEBLER'S Specialty...

Helping YOU Solve Your
Production Schedules!

KEEBLER Precision-Built EQUIPMENT is expertly engineered to fit YOUR production needs! Packers and Sausagemakers in every section of the country habitually come first to KEEBLER to satisfy all their equipment needs. They know from experience that KEEBLER Equipment is more dependable... more efficient... and features built-in economies! Let us know your particular requirements so that we may intelligently assist you in the proper selection of items engineered to best fit your needs.

Make KEEBLER your GHQ!

Make KEEBLER your general headquarters for industry-approved packinghouse and sausage manufacturing machinery, equipment and supplies. You will find KEEBLER Equipment in daily operation throughout the United States and in many foreign countries... Hoists, Knocking Pens, Viscera Tables, Platforms, Head Splitters, Scalding Tubs, Dehairing Machines, Depilators, Trimming Tables, Curing Boxes, Smokehouses, Ham Retainers, Sausage Meat Trucks, Utility Trucks, Grinders, Mixers, Stuffers, Meat Cutters, etc. KEEBLER Equipment and experience are ready to go to work for you... write today!

**ENGINEERED
ECONOMY**
Since 1930

KEEBLER
ENGINEERING CO.
1910 WEST 59th STREET
CHICAGO 36, ILLINOIS

NIMPA Convention

(Continued from page 33)

urged to make reservations early for a sell-out is expected. Tables for eight or ten are available and even persons desiring one or two single seats at "mixed" tables are advised to get advance reservations.

The high spot of the program for women attending the convention will be a fashion show and luncheon at Marshall Field & Company. Latest fashions from at home and abroad will be featured.

For another day, a tea has been arranged at the Hotel Sherman. At this event, entertainment will be provided by Hedley Hepworth, character actor and international authority on the works of Charles Dickens. There will also be sightseeing tours and tickets for radio and television shows. Tickets will be available for visiting the Merchandise Mart.

All women's events will be under the professional guidance of Miss Josephine Mutter, who has handled women's activities in years past. Those desiring to participate are asked to register at a special desk in the lobby. They will be provided with badges to identify them and are asked to wear them daily.

There are no men's luncheons planned for the convention period. Monday's session does not begin until 2 p.m., and final adjournment of the convention is set for 1 p.m. Wednesday. All times will be Central Daylight Saving Time.

The board of directors will meet at 10 a.m. Monday. An informal luncheon will be served following the meeting. Those qualified to attend are 1951-52 and 1952-53 board members and all life members of the board.

The exhibit of packinghouse supplies and equipment is expected to be larger than at any previous NIMPA convention. There will be 96 booths operating, the absolute capacity of the hotel. This feature is being handled by the Meat Industry Supply and Equipment Association.

Many meat industry suppliers firms have also indicated that they will maintain headquarters for the entertainment of packers. A list of exhibitors and hospitality rooms will be found on pages 30 and 31.

High on the list of entertainment in Chicago are four stage shows, three of which are comedies and one a musical.

On April 29, "The Moon Is Blue" completes a year's run in Chicago, a record not too many shows can boast. Written by F. Hugh Herbert, it stars Leon Ames and the attractive Maggie McNamara. It's playing at the Harris, at 8:30 nightly except Tuesday when there is a 7:30 curtain, and at 3:30 Sunday.

At the Great Northern, Rosalind Russell and Dennis Price have the leading roles in "Bell, Book and Candle." So popular has this show been that it is being held over from originally announced run.

Leland Hayward, who has had many

Broadway successes, is presenting "Remains to Be Seen," a hilarious comedy by Howard Lindsay and Russell Crouse. Janis Paige and Jackie Cooper are starred. It's at the Erlanger.

If you're lucky you may get tickets to the lone musical, "Guys and Dolls," at the Shubert.

This year's convention hotel, the Sherman, offers a complete variety of entertainment and service facilities. The old College Inn, which opened in 1902, has been called the first night club in this country. After being remodeled, it was reopened in 1950 as the College Inn Porterhouse and is one of the most beautiful rooms in the country. Other fine eating places in the Sherman include the Dome on the lobby floor, the Bal Tabarin, the Well of the Sea, an exclusive seafood restaurant, and the Celtic Cafe on the main floor. The entire hotel was recently remodeled and redecorated at a cost of \$1,000,000.

The weather in Chicago on April 27, 28, 29 and 30 is usually on the balmy side, and that's good news for convention sports enthusiasts. The youthful Cubs, cellar dwellers in the National League last year, but boasting the best record in the majors in exhibition ball this spring, will cavort around Wrigley Field April 29 and 30 with the Phillies at 1:30 p.m.

For those who take to the fairways, Chicago offers any number of excellent daily fee golf courses on its huge perimeter. Closer at hand, however, is an unusual nine holes in Lincoln Park. Some of the toughest holes on courses throughout the country have been duplicated on the Lincoln Park nine, and its sand traps are legion.

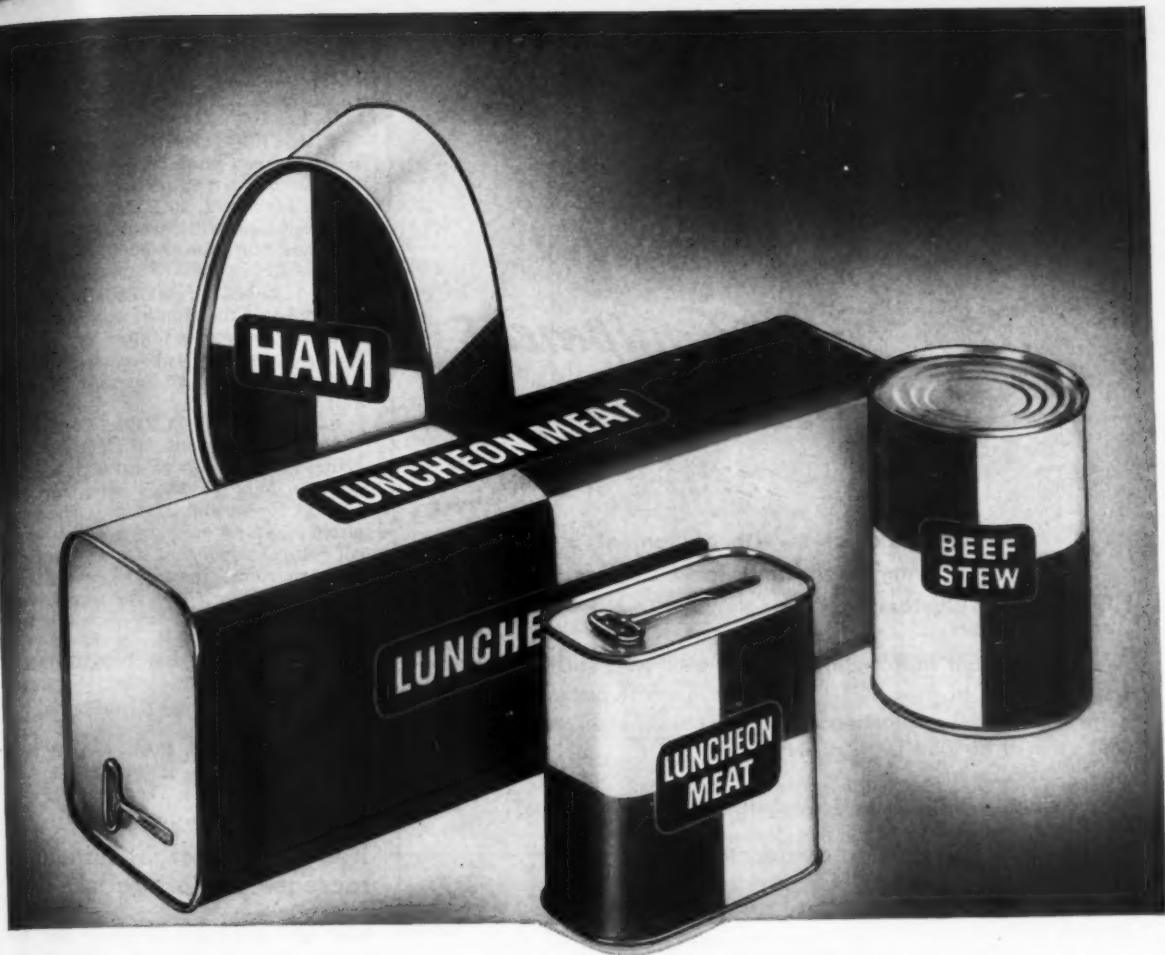
The racing season will be on at Sportsman's Park, 3300 Laramie in Cicero. Night Harness Racing will be in progress at Maywood Park, just west of Chicago on North ave.

Wilsil Reports Lower Net From 1951 Operations

Wilsil, Limited, Montreal, showed increased operating profit but lower net profit after taxes, in its annual report for the year ended December 29, 1951. Consolidated operating profit was \$512,591, highest since 1948. The 1950 operating profit was \$477,969. Depreciation was \$118,274 in 1951 against \$110,465 in 1950, and income tax provision was \$205,067 against \$153,700. The resulting net profit amounted to \$189,250 or \$1.39 per share in 1951 against \$213,804 or \$1.57 in 1950.

The report of the directors, signed by F. K. Morrow, chairman, and A. R. Duckett, president, stated that the company's plant has been maintained in excellent operating condition and the company had a ready market for its products. Canada needs a larger production of cattle, the report stated, adding: "It is to be hoped western and eastern feeders will recognize this necessity and show a large increase this year."

ing "E-
comedy
Crouse,
er are
tickets
Dolls,"
tel, the
riety of
ilities.
ened in
t night
ing re-
1950 as
d is one
in the
es in the
he lobby
ll of the
restaurant,
in floor.
modeled
0,000,000.
April 27,
e balmy
for cents.
The
s in the
t boast-
ajors in
ll cavort
9 and 30
fairways,
excellent
uge peri-
er, is an
In Park
n courses
ve been
ark nine,
e on at
ramie in
g will be
ark, just
ve.
Net
S
showed in-
lower net
ual report
29, 1951.
was \$512-
1950 op-
Deprecia-
l against
e tax pro-
\$153,700.
ounted to
e in 1951
1950.
rs, signed
and A. R.
t the com-
ntained in
n and the
ret for its
arger pro-
tated, add-
estern and
gnize this
e increase
19, 1952



A strong family tie

MAKES SALES COME FASTER

Meat products come in many sizes and shapes, but it's easy to give them a "family look" when you pack them in attractively labeled Continental cans. That's important because dealers like to get behind "name" products—they know that a customer for one item is a likely customer for the line. Continental makes cans for every kind of meat product... our lithographers are masters at decorating them for sales appeal. Have you heard our story?



CONTINENTAL © CAN COMPANY

CONTINENTAL CAN BUILDING

100 East 42nd Street

New York 17, N. Y.

EASTERN DIVISION

100 East 42nd Street, New York 17

CENTRAL DIVISION

135 So. La Salle Street, Chicago 3

PACIFIC DIVISION

Russ Building, San Francisco 4



Custom-Built Equipment for Industrial Needs

Save time and labor with equipment built
to fit your needs and specifications.
Custom-built at no extra cost.

We develop and build equipment to meet your specific needs
... equipment to promote safety, solve space requirements and
improve over-all production efficiency. Let us know your needs
and we will be glad to work with you.

"Backed by Years of Packing Plant Engineering"

FABRICATORS OF STRUCTURAL STEEL,
STAINLESS STEEL AND ALUMINUM

WINGER
Manufacturing Company
OTTUMWA, IOWA



AROMIX CORPORATION
612-614 West Lake St. • Chicago 6, Ill. • DEarborn 2-0990

**The finest seasonings
and specialties
for discriminating
packers.**

BRIEFS ON DEFENSE POLICIES AND ORDERS

FREIGHT CARS: DPA has approved a freight car production program calling for an output of 296,000 cars between January 1, 1952 and July 1, 1954. The new goal will permit DPA to issue fast write-offs for an additional 227,750 cars.

SMALL MANUFACTURERS: NPA has reduced the standards which small manufacturers must meet in order to get supplemental allotments of controlled materials on grounds of hardship.

SURGICAL SUTURES: The record-keeping requirements of CPR 124, covering surgical catgut sutures, are applicable only to those who purchase sutures for resale, OPS said. The regulation itself set ceiling prices for surgical sutures when they are sold to those who consume them (hospitals, surgeons, veterinarians). The record-keeping had included all buyers and sellers. The change is effective April 19.

PAPERBOARD and CARDBOARD: OPS placed new freeze ceilings on additional types of special industrial paperboard and certain grades of cardboard, in CPR 116, Revision 1. A long list of each item is included in the order.

ICC Gives Freight Rate Increase to Railroads

The Interstate Commerce Commission has authorized a 9 per cent increase in freight rates for railroads operating throughout the South and West and a 6 per cent boost to the Eastern carriers. Freight moving between the territories will be subject to an increase of 9 per cent. With increases authorized by ICC over the past year, the present increase gives the railroads, generally, the full 15 per cent increase they had asked for. The railroads had estimated the 15 per cent would add about \$678,000,000 to their annual revenues.

Certain commodities were exempt from the increases, including "protective services" such as, loading or unloading livestock.

OPS Enforcement Policy

Price Director Ellis Arnall announced early this week that the OPS has decided to end its practice of withholding the names of unintentional violators. He said the names of businessmen who unintentionally violate a price ceiling on or after May 1, 1952—and later make a settlement with OPS and agree to repay the overcharge—will be made available to newsmen and the public. He explained that the new policy has been adopted because sellers have had an opportunity of becoming familiar with the Defense Production Act and the regulations pertaining to it.

WELCOME

NIMPA CONVENTIONEERS

You are cordially invited to visit our
HOSPITALITY HEADQUARTERS

at the
SHERMAN HOTEL

while attending the NIMPA Convention

SLOMAN, LYONS BROKERAGE COMPANY

IRVING SLOMAN
JACK KARP ★
ED. MANDERNACK

JOHN WILSON

LESTER LYONS
VERNON OPP
PAULINE BROWN

32 TENTH AVENUE
NEW YORK 14, N.Y.

Telephone: ALgonquin 5-0010

Teletype: NY 1-3482

327 S. LA SALLE ST.
Room 1125
CHICAGO 4, ILL.

Telephone: HArrison 7-7712

Teletype: CG330

★ We Invite Your Inquiries and Offerings ★

Teamwork!

NIMPAMLPF&B

It's as simple as that . . . and has been for a good many years. Both are synonymous with service.

If you'd like to know why we think we can be of particular help to Packers stop in at our Hospitality Room in the Sherman Hotel any time during the Chicago convention.

And if you don't want to talk business, that's perfectly all right, too. You'll still be more than welcome.

Packing House Products Department

MERRILL LYNCH, PIERCE, FENNER & BEANE

70 PINE STREET

NEW YORK 5, N. Y.

Chicago
Board of Trade Bldg.

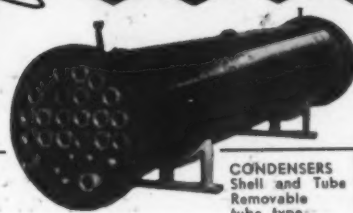
Dallas
First Nat'l Bank Bldg.

Los Angeles
523 W. 6th Street

San Francisco
301 Montgomery St.

HOWE

PUTS THE INDIAN SIGN ON HIGH COSTS
IN REFRIGERATION



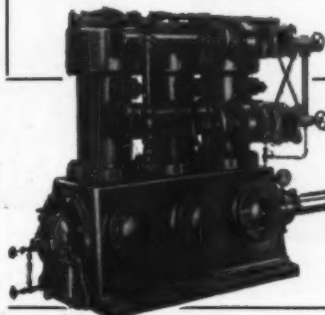
CONDENSERS
Shell and Tube
Removable
tube type

40
HOWE
YEARS

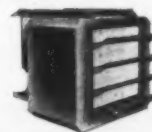
It's the final results that count! Your products, to preserve their best qualities, MUST be controlled constantly at the precise temperature and humidity. Constant control is also vital in storage cooling and freezing. This means you MUST have the best reliable refrigeration equipment; the kind that will do the job without high original cost, expensive maintenance or mechanical failure. IT MUST BE RIGHT!

Get the benefits of Howe's 40 years of practical, field-proved refrigeration knowledge, and their ruggedly built, trouble-free equipment. You save money, space, labor, time — with Howe individually engineered installations, regardless of size. Write for free booklet, or without obligation consult Howe engineers on your refrigeration problems!

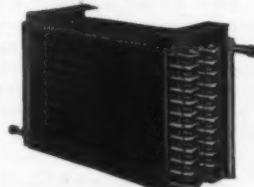
A few territories still open . . . write for details about the
HOWE profit-plan for new distributors.



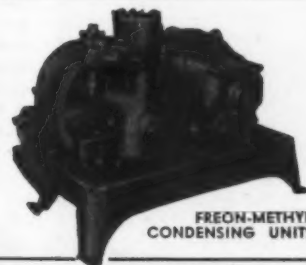
STANDARD AMMONIA
COMPRESSORS TO 150 T



UNIT COOLERS



FIN COILS

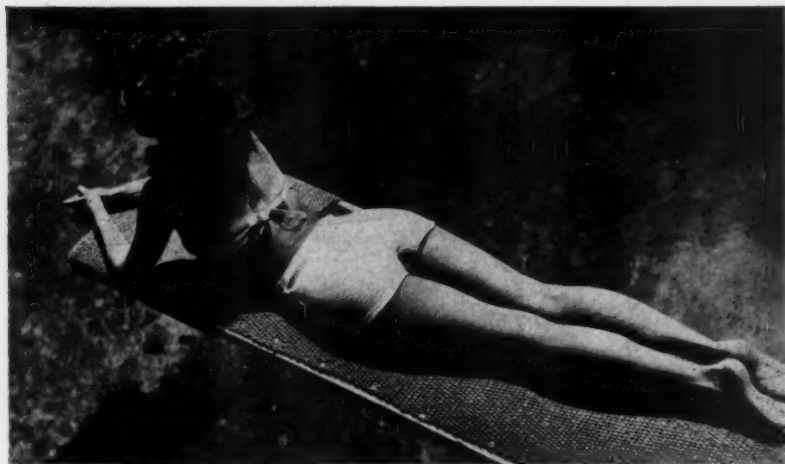


FREON-METHYL
CONDENSING UNITS

HOWE ICE MACHINE CO.

2823 MONTROSE AVE. • CHICAGO 18, ILL.

CABLE ADDRESS • HIMCO, CHICAGO
Distributors in Principal Cities



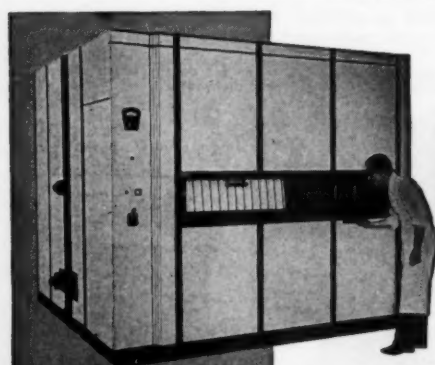
Bathing Beauties are lovely to look at

But wait 'till you see **Flavolin** at Booths 70 & 72

NIMPA Convention, Hotel Sherman, Chicago • Visit our Hospitality Room

FIRST SPICE
Mixing Company, Inc.

19 VESTRY ST., NEW YORK 13 • Worth 4-5682



CHECK THESE SPECIAL FEATURES

- All-steel and Aluminum Construction
- Thermostatic Heat Control
- Safety Burners
- Rustproof, Acid-proof Interiors
- Stabilized Shelves
- Simplified, Easy Cleaning
- Reduced Operating Costs
- Reduced Leaf Shrinkage

ADVANCE

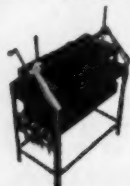
Perfect Loaves
FASTER!

with

**ADVANCE
MEAT OVENS**

... no more cracked or burned loaves!

Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-gineered for years of trouble-free service. Available in a variety of models and capacities... porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



ADVANCE DIP TANKS...

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking of shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

Write for details.

OVEN COMPANY 700 So. 10th Street, St. Louis 3, Missouri

Western States Office: 11941 Wilshire Blvd., Los Angeles 24, Calif.

Germany to Ship Canned Pork Products to U. S.

About \$14,500,000 worth of canned hams, canned pork loins, pork sausage and Canadian style bacon will be shipped to the United States from West Germany during the next 12 months. The first shipment is expected to arrive about May 1.

Proceeds of the sales will be used to purchase fats, lard and oils for exportation to Germany. According to reports, Germany has reached the state of self-sufficiency in meat production but is badly in need of fats to supplement the diet. The German diet normally includes a large amount of fats.

According to the Atlanta Trading Corp., New York, the importing concern which is handling distribution of the meat, the German products will wholesale at about 20 per cent above the average of similar American products.

Defense Contract Pricing

Application of established commercial practices in government procurement is sought by the Chamber of Commerce of the United States. The Chamber contends that government policies should be changed to incorporate tested business and accounting principles. Its proposal, contained in a booklet titled "Defense Contract Pricing," suggests use of methods in government contracting which have been proved effective in ordinary commercial transactions.

Spain Eases Curbs on Meat

Spain has temporarily lifted the rationing of olive oil and the restricted sale of certain types of meat. Because of the scarcity of beef and veal and the very low income, the free sale of meat is not expected to make much difference in the diet of the average Spaniard.



USE OF BILLBOARDS on the sides of its delivery trucks for advertising sausage products to the consumer was inaugurated recently by Transparent Package Co., Chicago. Sliced pork sausage was featured in April. Each month a different sausage product will be advertised on the trucks as part of the Tee-Pak campaign to the consumer to increase sausage consumption. This appeal directly to the consumer has been used by Tee-Pak in ads appearing in *The Saturday Evening Post*, *American Weekly* and *This Week* magazine.

BRAUNSCHWEIGER

easily marked . . . quickly
identified . . . sales-inviting!



No. 152 Sausage Roll Brander has electrically heated marking die, self-inking fountain roller, enclosed heating element, hardwood handle. Straight or concave dies . . . any trademark, any design, any wording. \$55.00 complete! Order now!



Continuous sweep identification is attractive, legible and easy with Great Lakes equipment; is necessary to successful sausage sales. It gives added sales appeal, protection against substitutes and enables your customers to ask for and get your product!

**GREAT LAKES
STAMP & MFG. CO.**

2500 Irving Park Rd., Chicago 18, Ill.

Chemicals in Foods

(Continued from page 48)

establishment of an unbiased, non-government scientific body to referee these questions. It seems obvious to me that such authority can only be delegated to a government appointee, and that brings us right back to the present regulatory bureaus in the government. One of these is the Meat Inspection Division of the Bureau of Animal Industry. This regulatory bureau now has all of the authority to require pretesting. The Food and Drug Administration has authority to require pretesting on anything to be added in those foods on which Standards and Definitions have been promulgated. It does not have authority, under the present law, to require pretesting on a proposed additive in a non-standardized food, nor does it have authority to stop the use of that additive unless it can prove that the additive is deleterious. Since this is obviously an impossibility, as the Food and Drug Administration could not maintain a staff large enough to test all of the chemicals that can be thought up by the manufacturing chemical industry and the entire food industry, it seems only logical that the burden of proof should be reversed and put upon the industry rather than upon the government."

New State Code for Meat Proposed in Connecticut

A new set of standards proposed by the Connecticut Food and Drug Commission for sale and processing of meats and meat products has been generally approved by the industry and a final draft is being drawn up. The code contains complete definitions for all types of meat and meat products, as well as standards for various processing methods, for advertising, labeling and sale.

Among the standards for quality are: Hamburger must contain not more than 30 per cent fat; sausage not more than 50 per cent fat; no more than 3.5 per cent of such ingredients as cereal, vegetable starch or soya flour shall be added to sausage, nor more than 10 per cent of water; no preservatives shall be used in meat and meat products sold as fresh meat.

When optional ingredients are added to sausage, the product must so indicate. The words "artificially colored" must be stamped on the casing if artificial color has been added.

Packaged or canned meat products must show the "true" name of the product, ingredients, name and place of business of the packer and an accurate statement of quantity. The names must "clearly and completely identify the product."

The code defines spring lamb as that slaughtered in the period from March 1 to the week of the first Monday in October.

Theodore J. Richard, state drug commissioner, said that in general the code coincides with BAI standards.

WHAT'S THE BEST WAY TO CLEAN SMOKEHOUSES?

See page 11

TO SCALD HOGS?

See page 17



Oakite's FREE Booklet on Plant Cleaning

tells you how job-proved Oakite cleaning materials and methods speed these jobs . . . safeguard product quality . . . prolong equipment life. Check this list for jobs you want to do better:

- ☐ cleaning smokehouses
- ☐ reconditioning trolleys
- ☐ scalding hogs
- ☐ cleaning conveyors
- ☐ cleaning aluminum molds
- ☐ cleaning vats, tubs
- ☐ removing lime scale, rust
- ☐ cleaning sausage racks
- ☐ steam-cleaning
- ☐ chemical sanitization
- ☐ cleaning delivery trucks

FREE Ask your Oakite Technical Service Representative, or write Oakite Products, Inc., 20A Rector St., New York 6, N. Y., for your copy of illustrated, 36-page booklet "How to Cut Sanitation Costs in Meat Packing Plants."

SPECIALIZED INDUSTRIAL CLEANING
OAKITE
MATERIALS • METHODS • SERVICE

Technical Service Representatives Located in Principal Cities of United States and Canada

Meat Production In Another Decline As Slaughter of Hogs, Cattle Dips

MEAT production for the week ended April 12 showed another decline, the U.S. Department of Agriculture has reported. Federally inspected output of meat amounted to a total of 302,000,000 lbs. or about 3 per cent less than for the previous week which was 312,000,000 lbs. So far this year meat out-

amounted to 43 per cent more than a year ago.

Cattle slaughter of 212,000 animals was 13,000 head less than during the week before and 1,000 head under the kill for the same week last year. In terms of meat, these figures represented 118,300,000 lbs. for the immedi-

last year for the same week.

The slaughter of 1,230,000 head of swine was 9,000 head less than the previous week but 27,000 head more than a year ago. The production of 162,600,000 lbs. of pork compared with 165,200,000 lbs. the preceding week and 160,000,000 lbs. last year for the same week. Lard production of 43,000,000 lbs. showed a 400,000-lb. decline from the week before but was more than last year's 41,600,000 lbs.

The slaughter of 209,000 head of sheep and lambs was about the same as for the previous week but decidedly more than last year's 151,000-head kill. As meat, output for the three weeks amounted to 10,900,000, 10,900,000 and 7,600,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended April 12, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat	
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.
Apr. 12, 1952.....	212	118.3	95	9.7	1,230	162.6	209	10.9	301.5	311.7
Apr. 5, 1952.....	225	125.6	102	10.0	1,239	165.2	209	10.9	311.7	311.7
Apr. 14, 1951.....	213	118.6	98	9.5	1,203	160.0	151	7.6	295.7	295.7

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Apr. 12, 1952....	1,000	558	180	102	236	132	107	52	14.8	43.0
Apr. 5, 1952....	1,000	558	175	98	238	133	107	52	14.7	43.4
Apr. 14, 1951....	1,000	567	171	97	240	133	105	50	14.4	41.6

put has held well above last year, but this week's output was only 2 per cent more than last year.

Slaughter of all classes in no single case exceeded the previous week's kill, save sheep, which showed no appreciable change. And only sheep and hogs surpassed last year's slaughter. As meat, output of these two species

ate week under study, 125,600,000 lbs. the previous week and 118,600,000 lbs. last year.

Slaughterers liquidated 95,000 head of calves compared with 102,000 the week before and 98,000 last year. As inspected veal, the week's kill amounted to 9,700,000 lbs. against 10,000,000 lbs. a week earlier and 9,500,000 lbs.

SOMEWHAT HIGHER MEAT PRICES IMPROVE CUTTING MARGINS

(Chicago costs and credits, first three days of week.)

Though prices of live hogs increased, even higher prices on some cuts of pork helped bring about improved cutting margins on all three classes the past week. The biggest improvement was in the two heavier weights, leaving only the heaviest in the minus column.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Value	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Value	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Value
Skinned hams	12.6	44.5	\$ 5.61	\$ 8.05	12.6	44.3	\$ 5.58	\$ 7.84	12.9	43.6	\$ 5.62	\$ 7.85		
Picnics	5.6	28.7	1.50	2.16	5.5	26.3	1.45	2.03	5.3	26.1	1.38	1.90		
Boston butts	4.2	35.2	1.48	2.15	4.1	33.8	1.39	1.96	4.1	33.0	1.35	1.88		
Loins (blade in)	10.1	40.7	4.11	5.94	9.8	39.6	3.88	5.50	9.6	37.2	3.57	4.98		
Lean cuts			\$12.70	\$18.30			\$12.30	\$17.33			\$11.92	\$16.61		
Bellies, S. P.	11.0	25.7	2.83	4.08	9.5	23.0	2.19	3.11	3.9	18.7	.73	1.03		
Bellies, D. S.					2.1	16.8	.35	.36	8.6	16.8	1.44	2.02		
Fat backs					3.2	7.5	.24	.34	4.6	8.3	.38	.53		
Plates and jowls	2.9	7.5	.22	.32	3.0	7.5	.24	.33	3.4	7.5	.27	.33		
Raw leaf	2.3	9.0	.22	.30	2.2	9.0	.20	.28	2.2	9.0	.20	.28		
P.S. lard, rend. wt.	13.9	9.7	1.35	1.95	12.3	9.7	1.20	1.68	10.4	9.7	1.01	1.40		
Fat cuts & lard			\$ 4.62	\$ 6.65			\$ 4.42	\$ 6.00			\$ 4.03	\$ 5.59		
Spareribs	1.6	30.0	.58	.83	1.6	29.8	.46	.69	1.6	29.0	.40	.56		
Regular trimmings	3.3	16.2	.53	.74	3.1	16.2	.50	.68	2.9	16.2	.47	.66		
Feet, tails, etc.	2.0	9.0	.20	.26	2.0	9.0	.19	.26	2.0	9.0	.18	.25		
Offal & misc.			.70	1.15			.70	1.14			.70	1.13		
TOTAL YIELD & VALUE	60.5		\$19.33	\$27.93	71.0		\$18.57	\$26.10	71.5		\$17.71	\$24.80		
Cost of hogs			Per cwt. alive				Per cwt. alive				Per cwt. alive			
Condemnation loss			.10				.10				.10			
Handling and overhead			1.27				1.14				1.08			
TOTAL COST PER CWT.			\$18.47	\$26.58			\$18.31	\$25.78			\$17.96	\$25.10		
TOTAL VALUE			19.33	27.93			18.57	26.10			17.71	24.80		
Cutting margin			+\$8.86	+\$1.35			+\$8.26	+\$1.32			-\$2.25	-\$0.30		
Margin last week			+.39	+.60			-.20	-.30			-1.54	-2.00		

AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended April 12 decreased slightly below stocks reported on March 29. The American Meat Institute reported total pork stocks at 630,300,000 lbs. compared with 630,500,000 lbs. on March 29. A year ago these holdings were reported at 520,400,000 lbs. and the April 12, 1947-49 average at 428,700,000 lbs.

Total lard and rendered pork fat holdings amounted to 136,900,000 lbs. against 123,000,000 lbs. two weeks ago and 106,500,000 lbs. a year ago. The two-year average was 145,600,000 lbs.

The accompanying table shows stocks as percentages of holdings two weeks ago, last year, and 1947-49 average.

Apr. 12 stocks as
Percentages of
Inventories on
Mar. 29 Apr. 14 1947-49
1952 1951 Av.

BELLIES:

Cured, D. S.	106	89	92
Cured, S.P. & D.C.	99	85	86
Frozen-for-cure, regular	103	96	100
Frozen-for-cure, S.P. & D.C.	103	131	173
Total bellies	103	110	122

HAMS:

Cured, S.P. regular	90	100	90
Cured, S.P. skinned	77	94	121
Frozen-for-cure, regular	112	122	147
Frozen-for-cure, skinned	112	107	122
Total hams	92	107	122

PICNICS

Cured, S.P.	100	122	126
Frozen-for-cure	103	186	224
Total picnics	103	162	194

FAT BACKS

D.S. CURED	99	124	79
------------	----	-----	----

OTHER CURED AND FROZEN-FOR-CURE

Cured, D.S.	103	109	73
Cured, S.P.	98	99	83
Frozen-for-cure, D.S.	100	147	180
Frozen-for-cure, S.P.	106	131	180
Total other	103	121	134

BARRELED PORK

TOT. D.S. CURED	110	110	79
-----------------	-----	-----	----

ITEMS

TOT. S.P. & D.C. CURED	105	134	171
------------------------	-----	-----	-----

TOT. S.P. & D.C. FROZ.

TOT. S.P. & D.C. FROZ.	105	131	173
------------------------	-----	-----	-----

TOT. CURED & FROZEN-FOR-CURE

TOT. CURED & FROZEN-FOR-CURE	100	114	133
------------------------------	-----	-----	-----

FRESH FROZEN

Loins, shoulders, butts and spareribs	102	152	283
---------------------------------------	-----	-----	-----

All other

All other	100	171	194
-----------	-----	-----	-----

Total

Total	101	159	241
-------	-----	-----	-----

TOT. ALL PORK MEATS

TOT. ALL PORK MEATS	100	121	167
---------------------	-----	-----	-----

RENDERED PORK FATS

RENDERED PORK FATS	100	118	87
--------------------	-----	-----	----

LARD

LARD	112	129	94
------	-----	-----	----

half a ladder isn't enough

...neither is
stabilizing
half
your lard



Sales climb higher when you protect yourself against the possibility that any of your lard might spoil.

With more and more big processors the trend is toward stabilizing 100% of their lard production with economical Tenox. What's good business for them is good business for you.

Tenox—the doubly-effective Eastman antioxidant—prolongs the storage life of lard up to 14 times and practically eliminates the need for refrigeration. Tenox also carries through the heat of frying and baking and helps retain freshness in baked goods up to 5 times longer.

When you stabilize all your lard with Tenox, you take an important step toward increasing lard acceptance and use. You broaden your sales opportunities... and the cost is only a few cents per hundred pounds of lard.

For sample quantities and information about Tenox, its carry-through properties and its ability to protect fried and baked foods, write to Tennessee Eastman Company, Division of Eastman Kodak Company, Kingsport, Tennessee.

Tenox Eastman
Antioxidants
for Lard

SALES REPRESENTATIVES: New York—10 E. 40 St.; Cleveland—Terminal Tower Bldg.; Chicago—360 N. Michigan Ave.; Houston—412 Main St. WEST COAST: Wilson Meyer Co., San Francisco—333 Montgomery St.; Los Angeles—4800 District Blvd.; Portland—520 S. W. Sixth Ave.; Seattle—821 Second Ave. DISTRIBUTED IN CANADA BY: P. N. Soden Company, Ltd., 2143 St. Patrick St., Montreal, Quebec.

General Movement Of Meat Items Into Cold Storage During Month Of March

MOST of the more popular varieties of meats moved into cold storage during the month of March, figures released by the U.S. Department of Agriculture indicate. Total beef stocks increased to 254,383,000 lbs. from 253,-

age, 567,529,000 lbs. Lard stocks, excluding rendered pork fat, amounted to 66,608,000 lbs. against 51,783,000 lbs. on February 29. A year ago, however, this commodity was 77,474,000 lbs., and the five-year average, 109,747,000 lbs.

U. S. COLD STORAGE STOCKS, MARCH 31

	Mar. 31 1952	Mar. 31 1951	Feb. 29 1952	5-yr. av. Mar. 31
	1,000 pounds	1,000 pounds	1,000 pounds	1,000 pounds
Beef, frozen	243,906	122,645	243,301	126,805
Beef, in cure, cured and smoked	10,477	10,436	10,682	12,086
Total beef	254,383	133,071	253,983	138,891
Pork, frozen	547,277	413,675	539,865	334,619
Pork, dry salt in cure, cured	59,081	57,323	52,372	56,804
Pork, all other in cure, cured and smoked	203,606	167,040	201,633	177,106
Total pork	809,963	638,038	793,870	567,529
Lamb and mutton	15,911	8,107	13,532	12,337
Veal, frozen	18,980	7,979	11,717	10,740
All edible offal, frozen and cured	69,385	54,098	70,453	61,206
Canned meats and meat products	49,614	41,397	46,762	44,392
Sausage room products	17,998	15,871	19,466	15,928
Lard	66,608	77,474	51,783	109,747
Rendered pork fat	2,094	1,840	2,033	2,398

¹The Government holds in cold storage outside of processors' hands, 51,003,000 lbs. of beef, 24,352,000 lbs. of pork, and 760,000 lbs. of lard.

983,000 lbs. on February 29. On March 31, 1951 beef holdings amounted to 133,071,000 lbs. and the five-year average for the date was 126,805,000 lbs.

Total of all pork rose to 809,963,000 lbs. from 793,870,000 lbs. at the end of February. A year ago this figure was 638,038,000 lbs. and the five-year aver-

Canned meat and meat products were 49,614,000 lbs. against 46,762,000 lbs. a month earlier, 41,397,000 lbs. a year ago, and 44,392,000 lbs., the five-year average.

Veal holdings of 18,980,000 lbs. showed a sharp rise from 11,717,000 lbs. at the close of February. A year

ago veal stocks were down to 7,979,000 lbs. The five-year average for the variety was listed at 10,740,000 lbs.

Lamb and mutton holdings amounted to 15,911,000 lbs. compared with 13,532,000 lbs. on February 29, and 8,107,000 lbs. a year ago. The five-year average was 12,337,000 lbs. for March 31.

Sausage room products declined from 19,466,000 lbs. on February 29, to 17,998,000 lbs. on March 31. A year ago these holdings stood at 15,871,000 lbs.

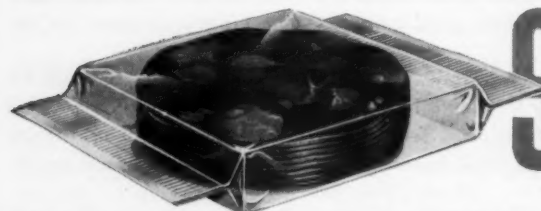
CHICAGO PROVISION STOCKS

A report on Chicago provision stocks on the 15th of April, showed lard inventories of 49,198,478 lbs., or more than 6,000,000 lbs. more than two weeks earlier. On March 31, lard inventories in Chicago were 43,155,100 lbs., and on April 15, last year, lard inventories amounted to 32,795,394 lbs.

A comparative run-down of all Chicago provision stocks is shown on the table below for the three dates under study.

	Apr. 15, '52, lbs.	Mar. 31, '52, lbs.	Apr. 15, '51, lbs.
P.S. lard (a)	41,472,275	35,564,863	22,778,720
P.S. lard (b)	2,809,000
Dry rendered lard
(a)	2,802,700	2,125,360	889,866
Dry rendered lard
(b)	804,000
Other lard	4,923,503	5,464,877	5,453,600
TOTAL LARD	49,198,478	43,155,100	32,795,394
D.S. Cl. bellies
(contract)	230,200	220,500	237,800
D.S. Cl. bellies
(other)	6,496,837	6,237,581	7,037,380
TOTAL D.S. CL. BELLIES	6,727,037	6,458,081	7,275,180

(a)—Made since Oct. 1, 1951. (b)—Made previous to Oct. 1, 1951.



LOOK BETTER • TASTE FRESHER • SELL FASTER

When wrapped to attract on the high speed Automatic Campbell Wrapper...

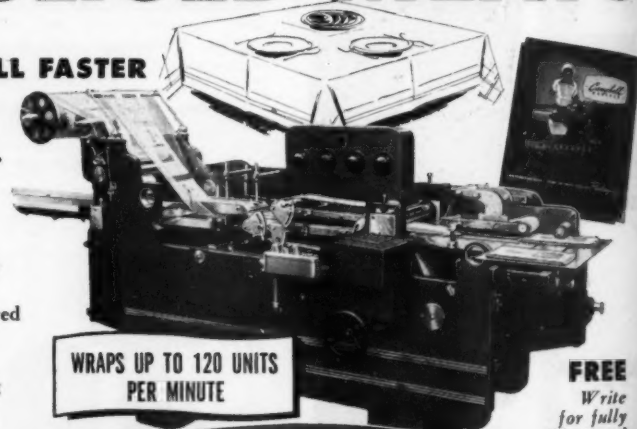
There's a new approach to bigger sales of bacon, chops, patties, franks, loaves, and sausage — whole or sliced, when packaged on the automatic Campbell Wrapper. Meats couldn't taste better, nor have greater shelf-appeal for self-service selection. Products are "float wrapped" in completely sealed, neat, square-cornered packages. You save on production costs, too. Most installations require only one operator to feed and one to pack. Machine uses materials of all types including cellophane, glassines, parchment, foils, films, etc. — with or without stiffeners according to product. Straight, L, or custom designed feed and delivery ends furnished as desired.



FOR DEFENSE — We are doing our part by providing a large portion of our production facilities for government defense work.

SLICED MEATS

TABLE-READY



WRAPS UP TO 120 UNITS PER MINUTE

FREE

Write for fully illustrated brochure.

Campbell WRAPPER

Manufacturers of Aniline and Groove Presses, folders, interfolders, laminators, Waxers, Embossers, Slitters, Sheeters, Roll Winders, Packaging Machines, Crepe and Tissue Converting Units.



979,000
or the
lbs.
ounted
th 13,
8,107,
r aver-
h 31.
ed from
to 17,
ear ago
000 lbs.

OCKS
a stocks
ed lard
or more
o weeks
entories
and on
entories

all Chi-
on the
s under

Apr. 15,
'51, lbs.
22,776,720
2,800,000
889,806
904,896
5,453,600
32,785,394
237,500
7,037,390
7,275,190
Made pre-

S



FREE
Write
y fully
strated
chure.



MORE Flavor...
MORE Sales...
MORE Profits!



...MAKES YOUR BRAND
OUTSTANDING FOR TASTE-APPEAL

WHAT IT IS A scientific compound which combines the flavoring of the amino acid salts characteristic of meat contained in hydrolized plant protein with monosodium glutamate.

WHAT IT DOES M.F.I. intensifies the natural meat flavor of all cured, fresh, and potted or canned meats and meat specialties. Saves money by extending the meat flavor, and thus makes the meat go farther. Gives zest and tang to cured meats, fresh sausage, loaves, etc.

HOW TO USE IT M.F.I. is added like seasoning in the chopper or dissolved in the pumping pickle. A little goes a long way.

Send today for details, or order a trial drum.



B. Heller & Company

Suppliers of Fine Ingredients Since 1893

CALUMET AVE. and 40th ST.

CHICAGO 15, ILL.



The Finest Foods
Taste Better
Sell Better
 when you add a little
Huron MSG
 MONOSODIUM GLUTAMATE 99%
 to your present formula

Yes, the finest food products can be made to taste even better and be given new taste appeal and more sales appeal with the addition of Huron MSG.

Huron MSG can be added in small quantities to your present formula and no other changes are necessary. The cost can be kept surprisingly low.

Proof—try it yourself on your own products by simply writing us today for sample quantities. Or our Technical Service Department will be glad to make specific recommendations.

THE HURON MILLING COMPANY

Factories—Hartsville, Michigan
 Gen. Sales Offices—9 Park Place, New York City 7
 161 East Grand Ave., Chicago 11 • 13 E. 8th St., Cincinnati 2
 383 Brannan St., San Francisco 7

MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	April 16, 1952
Prime, 600/800	56 1/2
Choice, 500/700	54 1/2 @ 54 1/2
Choice, 700/900	54 1/2
Good, 700/800	49 1/2
Commercial cows	43 1/2
Can. & cut.	41 @ 41 1/2
Bulls	45

STEER BEEF CUTS†

(*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	64.9*
Forequarter	50.0 @ 51.9*
Round	60.0 @ 61.0
Trimmed full loin	90.5 @ 93.0
Flank	16.0 @ 20.0
Cross cut chuck	50.4
Regular chuck	53.0 @ 55.0
Foreshank	30.0
Brisket	43.0*
Rib	75.0 @ 77.0
Short plate	22.0 @ 24.0
Back	59.0 @ 60.3
Triangle	47.1
Arm chuck	51.8
Choice:	
Hindquarter	62.0 @ 64.9*
Forequarter	50.0 @ 51.9*
Round	60.0 @ 61.0
Trimmed full loin	81.0 @ 82.5
Flank	16.0 @ 18.0
Cross cut chuck	50.4
Regular chuck	55.0 @ 56.0
Foreshank	30.0
Brisket	43.0*
Rib	60.0 @ 64.0
Short plate	20.0 @ 22.0
Back	50.0 @ 60.3
Triangle	47.1
Arm chuck	51.8

(*Ceiling base prices, f.o.b. Chicago)

BEEF PRODUCTS†

Tongues, No. 1	37.8*
Brains	7 1/2 @ 9
Hearts	25 1/2 @ 26
Livers, selected	61.60
Livers, regular	55 @ 56 1/2
Tripe, scalded	11.60
Tripe, cooked	14 1/2 @ 15
Lips, scalded	15 1/2
Lips, unsalted	11
Lungs	10.80*
Melts	10.80*
Udders	6 1/2

*Ceiling base prices, loose, f.o.b. Chicago.

BEEF HAM SETS†

Knuckles	66.10*
Insides	66.10*
Outsides	64.10*

*Ceiling base prices, f.o.b. Chicago.

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	44 @ 47
Veal heads, under 6 oz.	1.02
12 oz. up	1.02
Calf tongues	34 @ 35 1/2
Lamb fries	73.50 @ 73.90
Ox tails, under 1/2 lb.	27.70
Over 1/2 lb.	27.70

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(l.c.l. prices)	
Hams, skinned, 14/16 lbs., wrapped	50 @ 53
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	53 @ 55
Hams, skinned, 16/18 lbs., wrapped	49 @ 51 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52 @ 52 1/2
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	36 @ 40
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	32 @ 36
Bacon, No. 1 sliced, 1-lb. open-faced layers	40 @ 43

VEAL—SKIN OFF†

(l.c.l. prices)	
Prime, 80/150	56 @ 59 1/2
Choice, 50/80	56 @ 59 1/2
Choice, 80/150	56 @ 59 1/2
Good, 50/80	48 @ 54
Good, 80/150	54 @ 57 1/2
Commercial, all weights	40 @ 49

†For permissible additions to cellings see CPR 101.

CARCASS LAMBS

(l.c.l. prices)	
Prime, 30/50	57.00 @ 59.00
Choice, 30/50	57.00 @ 59.00
Good, all weights	52.00 @ 57.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	32 @ 35
Good, 70/down	30 @ 32
Utility, 70/down	27 @ 29

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/16 lbs., 44	@ 45 1/2
Pork loins, regular	
12/down, 100's	43 @ 44
Pork loins, boneless, 100's	42
Shoulders, skinned, bone-in, under 16 lbs., 100's	37
Picnics, 4/8 lbs., loose	27
Picnics, 6/8 lbs., loose	26 1/2 @ 27 1/2
Boston butts, 4/8 lbs., 100's	37 @ 38
Tenderloins, fresh, 10's	82 @ 83
Neck bones, bbls.	10 @ 10 1/2
Livers, bbls.	16 1/2 @ 17
Brains, 10's	13 @ 14
Ears, 30's	7 1/2 @ 8
Snouts, lean-in, 100's	7 1/2 @ 8
Feet, front, 30's	7 @ 8

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%, bbls.	18 1/2 @ 19
Pork trim., guar. 50% lean, bbls.	20 1/2 @ 21
Pork trim., spec. 80% lean, bbls.	40 @ 41
Pork trim., ex. 95% lean, bbls.	44
Pork cheek meat, trmd., bbls.	44
Bull meat, bon'ls, bbls.	44
Bon'ls cow meat, C.C., bbls.	54 @ 55
Beef trimmings, bbls.	56 1/2 @ 57 1/2
Boneless chucks, bbls.	56 1/2 @ 57 1/2
Beef head meat, bbls.	35 @ 36
Beef cheek meat, trmd., bbls.	35 @ 36
Shank meat, bbls.	50 @ 51
Veal trimmings, bon'ls, bbls.	45 @ 46

*Ceiling price.

SAUSAGE CASINGS

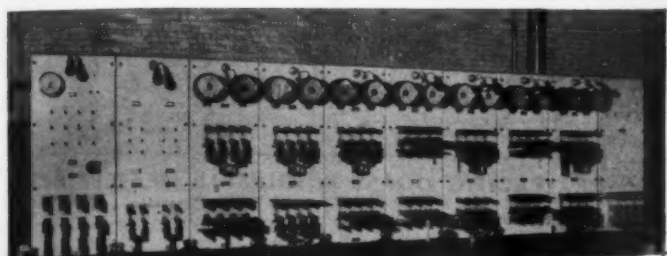
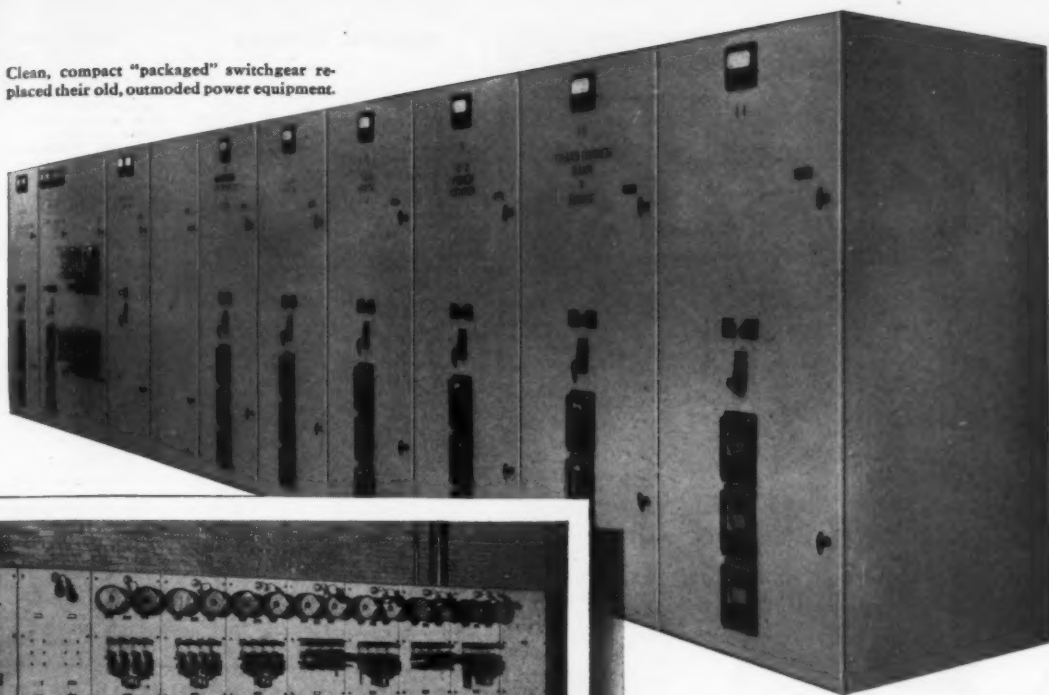
(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1 1/2 in.	80 @ 85
Domestic rounds, over 1 1/2 in., 140 pack	1.00 @ 1.10
Export rounds, wide, over 1 1/2 in.	1.45 @ 1.55
Export rounds, medium, 1% @ 1 1/2 in.	1.00 @ 1.05
Export rounds, narrow, 1% in. under	1.10 @ 1.15
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands	1.00 @ 1.05
Middles, sewing, 1 1/2 in.	1.20 @ 1.25
Middles, select, wide, 2 @ 2 1/2 in.	1.50 @ 1.60
Middles, select, extra, 2 1/2 @ 2 3/4 in.	1.80 @ 1.90
Middles, select, extra, 2 3/4 in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 25
Beef bungs, domestic	20 @ 24
Dried or salted bladders, per piece:	
12-15 in. wide, flat	16 @ 20
10-12 in. wide, flat	11 @ 12
8-10 in. wide, flat	5 @ 7
Pork casings:	
Extra narrow, 29 mm. & dn.	4.05 @ 4.30
Narrow, medium, 29 @ 32 mm.	3.95 @ 4.05
Medium, 32 @ 35 mm.	2.55 @ 2.75
Spec. med., 35 @ 38 mm.	2.00 @ 2.10
Export bungs, 34 in. cut	25 @ 27
Large prime bungs, 34 in. cut	14 @ 17
Medium prime bungs, 34 in. cut	12 @ 14
Small prime bungs	7 1/2 @ 8 1/2
Middles, per set, cap. off.	50 @ 55

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	97
Thuringer	59 @ 62.4
Farmer	51 @ 54.5
Holsteiner	51 @ 54.5
B. C. Salami	89 @ 90.5
Genoa style salami, ch.	91 @ 95
Pepperoni	81 @ 85
Italian style hams	75 @ 79

Clean, compact "packaged" switchgear replaced their old, outmoded power equipment.



How a modernized Power Distribution System saves money for this meat packer

Recently, a middle western meat-packing plant discovered their outmoded power system was wasting money. The old system was of the wrong type, was unable to take care of new loads being added to the system, was undependable, and was costing money generally. So Westinghouse worked with them and their consulting engineers in planning a new system.

Old Outmoded Equipment Replaced

One of the first moves was to replace the dangerous old open-knife switch equipment with modern power centers like that shown above. These combined in one safe, compact unit both the transformers and the switchgear for a whole section of the plant.

Greater Safety and Flexibility

Besides being highly dependable, there are no exposed live parts to create a safety hazard. Their

packaged design permits additional units to be easily added as the demands on the system increase. The draw-out breakers permit easy maintenance.

Westinghouse Can Help You, Too

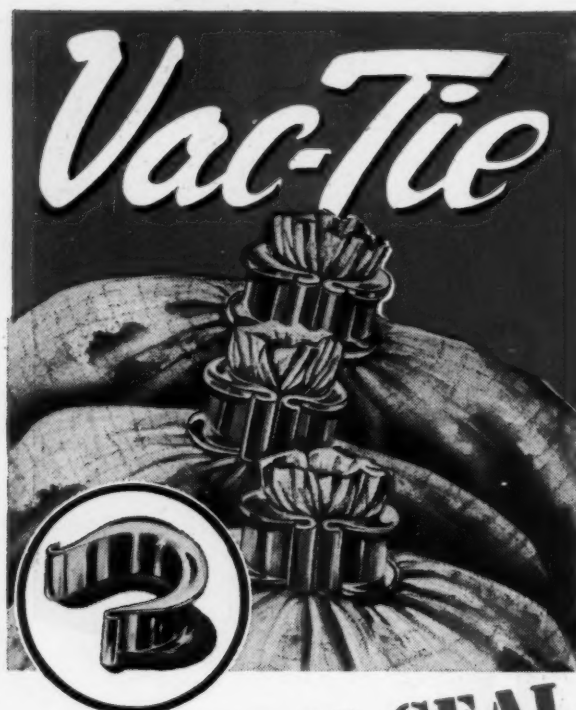
If your power system needs modernizing, or if you plan to build or expand, use Westinghouse know-how in the Food Industry to help you plan the power system or drives best suited to your needs.

J-94921

YOU CAN BE SURE... IF ITS
Westinghouse

**EQUIPMENT FOR
FOOD PROCESSING**





POSITIVE SEAL for POLYETHYLENE BAGS

Your success in vacuum-sealed meat products depends on maintaining the vacuum. Vacuum machines, vats and other expensive equipment are worthless unless the product is kept positively airtight.

That's why, if you use a vacuuming process, you'll want Vac-Tie. This small, heavy-gauge, aluminum fastener positively guarantees a permanent seal. And it is applied to the bag by the simple, inexpensive Vac-Tie applicator machine, which has two-way lever control, positive closure control, no maintenance and many other features.



Let us tell you more about Vac-Tie. Send for free color brochure ... right now.

See us at Booths 38 and 39 NIMPA

Vac-Tie

FASTENERS, INC.



1140-1146 EAST JERSEY STREET-ELIZABETH 4, N. J.

DOMESTIC SAUSAGE

(l.c.l. prices)	
Pork sausage, hog casings...	43 @47
Pork sausage, sheep cas...	51 @53
Frankfurters, sheep cas...	55 @60 1/4
Frankfurters, skinless...	50 @52 1/2
Bologna...	44 @46
Bologna, artificial cas...	45 @45
Smoked liver, hog bungs...	44 @45 1/4
New Eng. lunch, spec...	73 @76 1/2
Minced lunch, spec. ch...	54 @58 1/2
Tongue and blood...	46 @49
Blood sausage...	41 @49
Souse...	34 @36
Polish sausage, fresh...	50 @55
Polish sausage, smoked...	54

SPICES

(Basis Chgo., orig. bbls., bags, bales)	
	Whole Ground
Allspice, prime...	33 38
Resifted...	36 41
Chili Powder...	42 44
Chili Pepper...	44 44
Cloves, Zanzibar...	1.02 1.08
Ginger, Jam., unbl...	42 47
Ginger, African...	28 34
Cochin...
Mace, fancy, Banda...	1.32
East Indies...	1.22
West Indies...	35
Mustard, flour, fcy...	30
No. 1...	50
West India Nutmeg...	41
Paprika, Spanish...	50
Pepper, Cayenne...	46
Red, No. 1...	1.32 2.10
Pepper, Packers...	2.28 2.42
Pepper, white...	1.32 1.41
Malabar...	1.32 1.41
Black Lampong...	1.32 1.41

SEEDS AND HERBS

(l.c.l. prices)	
	Whole Ground
Caraway seed...	15 22
Cumin seed...	27 32
Mustard seed, fancy...	23 23
Yellow American...	20 ..
Marjoram, Chilean...	21 ..
Oregano...	21 27
Coriander, Morocco...	17 21
Natural No. 1...	40 47
Marjoram, French...	71 78
Sage, Dalmatian...
No. 1...

CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo...	\$ 9.20
Saltpeter, n. ton, f.o.b. N.Y.:	
Dbl. refined gran...	11.25
Small crystals...	14.00
Medium crystals...	15.40
Pure rfd., gran. nitrate of soda	3.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.:	
Granulated...	\$21.50
Medium...	28.20
Rock, bulk, 40 ton car., delivered Chicago...	12.00
Sugar—	
Raw, 96 basis, f.o.b. New York...	6.25
Refined standard cane gran., basis...	8.50
Refined standard beet gran., basis...	8.30
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.13
Dextrose, per cwt. in paper bags, Chicago...	7.58

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Apr. 10	San Francisco Apr. 11	No. Portland Apr. 11
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$53.00@54.00		\$53.00@58.10
600-700 lbs.	52.00@53.00	\$53.00@54.00	52.00@57.00
Good:			
500-600 lbs.	52.00@53.00	52.00@53.00	55.70@58.10
600-700 lbs.	51.00@52.00	50.00@52.00	52.00@55.00
Commercial:			
350-600 lbs.	49.00@51.00	49.00@51.00	50.00@51.10
COW:			
Commercial, all wts.	45.00@47.00	47.00@50.00	45.00@51.10
Utility, all wts.	42.00@44.00	43.00@47.00	44.00@48.00
FRESH CALF (Skin-Off)			
Choice:			
200 lbs. down	58.00@58.40		58.00@58.40
Good:			
200 lbs. down	55.00@56.40		56.00@56.40
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	56.00@58.00	56.00@58.00	55.00@57.50
50-60 lbs.	55.00@57.00	54.00@56.00	52.00@55.00
Choice:			
40-50 lbs.	56.00@58.00	56.00@58.00	55.00@57.50
50-60 lbs.	55.00@57.00	54.00@56.00	52.00@55.00
Good, all wts.	55.00@57.00	54.00@56.00	52.00@57.00
MUTTON (EWE):			
Choice, 70 lbs. dn.	35.70 bulk	28.00@32.00	33.40@33.80
Good, 70 lbs. dn.	33.70 bulk	25.00@28.00	33.40@33.80
FRESH PORK CARCASSES (Packer Style)			
Choice:			
120-160 lbs.	28.50@30.00	(Shipper Style) 30.00@36.45	(Shipper Style) 27.50@28.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	43.00@46.00	48.00@52.00	46.00@48.00
10-12 lbs.	43.00@46.00	46.00@50.00	46.00@48.00
12-16 lbs.	43.00@46.00	44.00@48.00	45.00@46.00
PICNICS:			
4-8 lbs.	34.00@37.00	32.00@36.00	31.00@32.00
PORK CUTS No. 1:			
HAM, Skinned:			
10-14 lbs.	(Smoked) 49.00@55.00	(Smoked) 52.00@56.00	(Smoked) 50.00@56.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	38.00@45.00	40.00@46.00	42.00@45.00
8-10 lbs.	35.00@43.00	38.00@44.00	39.00@44.00
10-12 lbs.	35.00@43.00		38.00@43.00
LARD, Refined:			
Tierces	12.50@14.00		12.00@15.00
50-lb. cartons and cans.	13.50@14.75	14.00@16.00	
1-lb. cartons	14.50@16.00	16.00@17.00	15.00@16.00

AULA

Cures

SEASONINGS
BINDERS
SPICES



ARCHIBALD & KENDALL, INC. • 8 Beach St., New York 13

put
your
finger
on
these
savings



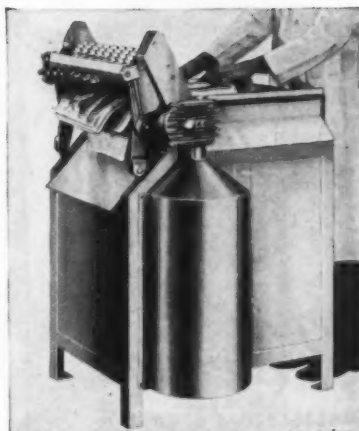
Consider these savings
made possible with a
Townsend Model 52
Bacon Skinner.

SAVINGS NO. 1: Increased production

900 bellies per hour is
standard with the Townsend
Bacon Skinner.

SAVINGS NO. 2: A more profitable trim

1% higher yield over any
other method is guaranteed
or money back. Usual in-
crease is at least 2%.



What do these savings total in terms of money
saved? At least 23 cents per hog! Multiply that
23 cents by your weekly hog-kill—and you'll see
how much the Townsend Bacon Skinner can earn
for you each week. Write for further details.

TOWNSEND

ENGINEERING COMPANY

321 East Second Street • Des Moines, Iowa



UNIFORM PRODUCTS
MINIMUM SHRINK
SUPERIOR FLAVOR

with

DRY-SYS

- SMOKE HOUSES
- SMOKE GENERATORS
- INSULATED SMOKEHOUSE DOORS

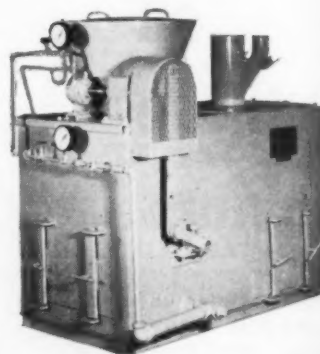
DRY-SYS Symbol of Dependability!

Automatically controlled temperature and humidity plus thorough smoke penetration assures absolute consistency for all types of smoked meat produced in DRY-SYS SMOKE HOUSES. It's DRY-SYS for dependable performance, high production, and easy maintenance! Write for details.

SEE THE DRY-SYS SMOKE GENERATOR AT THE NIMPA CONVENTION — BOOTH 48

SMOKE GENERATORS

- Simple and Fool-Proof
- Mechanical Agitator Assures Uniform Sawdust Feed
- Heavy Insulated Housing
- Plenty of Heavy, Cool Smoke
- No Air Blower Required
- Fly Ash is Removed in Low Velocity Collecting Chamber, Collects in Drawer
- No Water Spray Required
- Arranged for Quick Cleaning of Smoke from Unit and Smokehouse when Equipment is Shut Down



DRYING SYSTEMS, INC.

Engineers • Contractors • Manufacturers

1815 FOSTER AVENUE • Phone AR dmore 1-9100 • CHICAGO 40, ILL.

NOW you can produce



*"Sausage at its Best
in its Natural Dress"*

with
A. Dewied

SELECTED NATURAL
HOG AND SHEEP CASINGS

A. DEWIED Selected Natural Hog and Sheep Casings are inspected for uniform size, length and strength...expertly cleaned . . . pressure-tested. They give sausage the smooth, well-filled appearance and "naturally fine" eating quality your customers like!



A. DEWIED CASING CO.

MAIN OFFICE: P.O. BOX 562 - SACRAMENTO, CALIF.

CLEANING { SACRAMENTO: Broderick, Calif. Phone GI lbert 3-6297
PLANTS { LOS ANGELES: 3399 E. Vernon. Phone LA fayette 7180



**MAGNETIC
SAUSAGE TRAP**

(TRADEMARK)

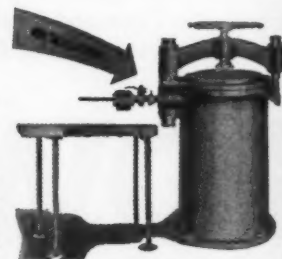
For use on Frankfurters, Bologna, Liverwurst, Little Pigs, Country Style and other Fine Chopped Fresh Sausage and Meat Products.



Sanitary Model 190

REMOVES:

Staples, wire, broken pieces of cutter blades, bearings washers, and other iron particles.



Pats. Pending

WRITE FOR BULLETIN 190

cESCO

173-14TH ST., SAN FRANCISCO 3, CALIF.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO
CHICAGO BASIS

THURSDAY, APRIL 17, 1952

REGULAR HAMS
Fresh or F.F.A.

	Frozen
8-10	41n
10-12	41n
12-14	40½n
14-16	40½n

BOILING HAMS
Fresh or F.F.A.

	S. P.
16-18	40n
18-20	39½n
20-22	38n

SKINNED HAMS
Fresh or F.F.A.

	Frozen
10-12	43 @ 44 43 @ 44
12-14	43
14-16	43
16-18	42½ @ 42½ 42½ @ 42½
18-20	41½ @ 42 41½ @ 42
20-22	39½ @ 40½ 39½ @ 40
22-24	39½ @ 40½ 39½ @ 40
24-26	39½ @ 40½ 39½ @ 40
26-28	38½ @ 39 38½ @ 39
28-30	38½ @ 39 38½ @ 39
30-32	37½ @ 37½ 37½ @ 37½

FAT BACKS

Fresh or Frozen Cured

6-8	7½ @ 8n 8n
8-10	7½ @ 8n 8n
10-12	8½ @ 9n 9n
12-14	10n
14-16	10n
16-18	10½n
18-20	10½n
20-22	10½n

LARD FUTURES PRICES

MONDAY, APRIL 14, 1952

May	11.30	11.30	11.15	11.15
July	11.72½	11.75	11.40	11.40b
Sept.	11.95	11.95	11.62½	11.62½a
Oct.	12.02½	12.02½	11.75	11.75a
Nov.	12.00	12.00	11.75	11.75

Sales: 2,960,000 lbs.

Open interest at close Thurs., Apr. 10th: May 427, July 757, Sept. 775, Oct. 340, Nov. 101; at close Sat., Apr. 12th: May 424, July 750, Sept. 784, Oct. 342, and Nov. 102 lots.

TUESDAY, APRIL 15, 1952

May	11.00	11.15	11.00	11.05b
July	11.35	11.40	11.27½	11.30b
Sept.	11.50	11.62½	11.40	11.55a
Oct.	11.60	11.75	11.55	11.70a
Nov.	11.55	11.65	11.55	11.62½a

Sales: 6,880,000 lbs.

Open interest at close Mon., Apr. 14th: May 419, July 752, Sept. 793, Oct. 347, and Nov. 105 lots.

WEDNESDAY, APRIL 16, 1952

May	11.07½	11.10	11.00	11.02b
July	11.35	11.35	11.27½	11.27½
Sept.	11.57½	11.57½	11.45	11.55a
Oct.	11.65	11.67½	11.60	11.65b
Nov.	11.65	11.65	11.62½	11.65

Sales: 3,960,000 lbs.

Open interest at close Tues., Apr. 15th: May 404, July 767, Sept. 804, Oct. 356, and Nov. 106 lots.

THURSDAY, APRIL 17, 1952

May	10.97½	10.97½	10.92½	10.92½
July	11.25	11.25	11.17½	11.20
Sept.	11.50	11.50	11.40	11.45a
Oct.	11.60	11.60	11.50	11.52½b
Nov.	11.60	11.60	11.45	11.55
Dec.	11.80	11.80	11.70	11.70b

Sales: 6,440,000 lbs.

Open interest at close Wed., Apr. 16th: May 387, July 775, Sept. 810, Oct. 357, and Nov. 107 lots.

FRIDAY, APRIL 18, 1952

May	10.85	10.90	10.80	10.85
July	11.15	11.20	11.10	11.15a
Sept.	11.35	11.40	11.32½	11.35
Oct.	11.47½	11.50	11.40	11.45a
Nov.	11.50	11.50	11.40	11.40b
Dec.	11.70	11.70	11.60	11.60a

Sales: 6,500,000 lbs.

Open interest at close Thursday, April 17th: May 372, July 800, Sept. 805, Oct. 366, Nov. 111, and Dec. 1 lot.

PICNICS

Fresh or F.F.A. Frozen

4-6	27	27
6-8	26½ @ 26½	26½ @ 26½
8-10	26½ @ 27½	26½ @ 26½
10-12	26½ @ 27½	26½ @ 26½
12-14	26½ @ 27½	26½ @ 26½
14-16	26½ @ 27½	26½ @ 26½
16-18	26½ @ 27½	26½ @ 26½
18-20	26½ @ 27½	26½ @ 26½

BELLIES

Green or Frozen Cured

6-8	27½ @ 28	20 @ 20½n
8-10	25	26½
10-12	24	25½
12-14	22	23½
14-16	19½	21
16-18	18½ @ 18½	20 @ 20½
18-20	18½	20

GR. AMN. BELLIES

D. S. BELLIES

18-20	16½n	17½ @ 18n
20-25	15½ @ 15½	15½ @ 16
25-30	15	15½ @ 16n
30-35	13½ @ 14	14½
35-40	13½ @ 13½	13½ @ 14n
40-50	12½ @ 13½	13 @ 13½n

*Ceiling price, CPR 74, f.o.b. Chicago.

OTHER D. S. MEATS

Fresh or Frozen Cured

Reg. plates	11½ @ 11½	11½n
Clear plates	11½ @ 11½	11½n
Square jowls	8 @ 8½	9½ @ 9½n
Jowl butts	8 @ 8½	9½ @ 9½n
S. P. jowls	10	10 @ 10½n

STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder livestock received in nine Corn Belt states during March:

CATTLE AND CALVES

	1952	1951
Public stockyards	111,626	98,006
Direct	41,061	42,026
Total	152,687	140,032

SHEEP AND LAMBS

Public stockyards	82,553	57,976
Direct	42,066	46,397
Total	124,609	104,373

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyard markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

PACKERS' WHOLESALE LARD PRICES

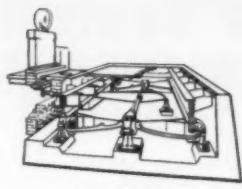
Refined lard, tierces, f.o.b. Chicago	\$14.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	14.50
Kettle rend., tierces, f.o.b. Chicago	15.00
Leaf, kettle rend., tierces, f.o.b. Chicago	16.00
Lard flakes	19.00
Neutral tierces, f.o.b. Chicago	20.00
Standard Shortening "N. & S."	18.50
Hydrogenated Shortening "N. & S."	20.25

*Delivered.

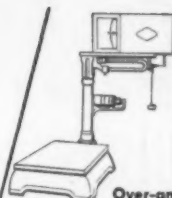
WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Apr. 12	11.50n	9.87½	9.37½n
Apr. 14	11.25n	9.87½	9.37½n
Apr. 15	11.12½n	9.62½	9.12½n
Apr. 16	11.12½n	9.50	9.00n
Apr. 17	11.00n	9.37½	8.87½
Apr. 18	11.00n	9.37½n	8.87½n

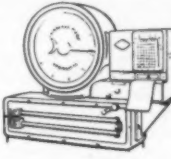
n—nominal. b—bid. a—asked.



Truck Scales



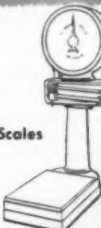
Over-and-Under Scales



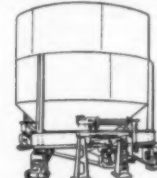
Printomatic Dial Scales



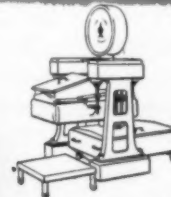
Bench Dial Scales



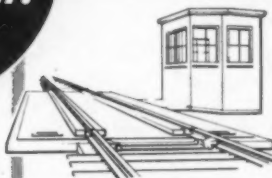
Portable Dial Scales



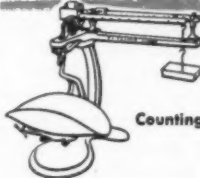
Hopper Scales



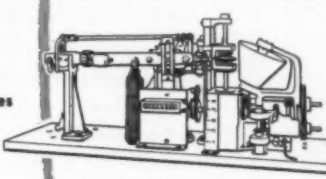
Weigh Can Scales



Railroad Track Scales



Counting Scales



Belt Conveyor Scales



FAIRBANKS-MORSE,

a name worth remembering

SCALES • DIESEL LOCOMOTIVES AND ENGINES • ELECTRICAL MACHINERY • PUMPS
HOME WATER SERVICE EQUIPMENT • RAIL CARS • FARM MACHINERY • MAGNETOS

Get BETTER Control with FLOWRITE POWERS VALVES



Special Cast
Iron Housing
and Top
Only 4 Bolts

Compressed
Air or
Water
Operated

Controls
Flow of
Steam, Water,
Oil, Gases

Ball Check
Lubricator

(FM.S)

1 VALVE TOP—Durable moulded neoprene diaphragm (1) has positive sealing bead which provides increased sealing action with increasing control pressure. Efficient diaphragm form insures ample and constant operating power thru full travel. Piston Plate Assembly (2) has a free floating thrust plate which absorbs side thrust. Closely guided piston plate maintains stem in accurate alignment.

3 ADJUSTING SCREW—Ball bearing non-rising type with starting pressure adjustable from 0 to 17 psi. Has enclosed rust proofed steel spring for full travel in 5 or 10 psi. control pressure change.

4 BONNET ASSEMBLY—Polished stainless steel stem in preformed lubricated metallic packing insures long life and low hysteresis.

VARIETY of VALVE BODIES Sizes 1/2" thru 8"

For line pressures below 250 psi. Rugged construction to withstand piping strains.
Write for Circular FMV

Reduce Maintenance with FLOWRITE VALVES

THE POWERS REGULATOR COMPANY

3425 Oakton St., Skokie, Ill.

Established 1891 • Offices Over 50 Cities • See Your Phone Book



10 Good Reasons for Using CAINCO

Albulac*

- Binds Low Protein Meats!
- Solidifies Under Heat!
- Holds Shrinkage to a Minimum!
- Improves Shelf Life!
- Minimizes Jelly Pockets!
- Stabilizes Water and Fat!
- Increases Yield!
- Improves Sausage Texture!
- Supplements Natural Albumen!
- Controls Moisture!

CAINCO ALBULAC IS A HIGH ALBUMEN . . . EXCEPTIONALLY ADHESIVE . . . SPRAY DRIED . . . PURE MILK PRODUCT!

Manufactured Exclusively for

CAINCO, INC.

Seasonings and Sausage Manufacturers Specialists

222-224 W. KINZIE ST. • CHICAGO 10, ILL.

*Powdered Milk Product

MARKET PRICES NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

	April 17, 1952
Per lb.	
City	
Prime, 800 lbs./down	59 @ 61
Choice, 800 lbs./down	55 @ 57
Good	51 @ 54
Steer, commercial	49 @ 52
Cow, commercial	43 @ 45
Cow, utility	40 @ 42

BEEF CUTS

Prime:	
Hindquarter	56.06 @ 56.7
Forequarter	51.50 @ 53.0
Round	62.0 @ 62.8*
Trimmed full loin	50.06 @ 52.0
Flank	50.06 @ 22.0
Short loin	118.0
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	52.06 @ 54.0
Fore Shank	33.8
Brisket	44.80*
Rib	54.0 @ 76.8
Short plate	24.0 @ 26.0
Back	61.06 @ 62.1
Triangle	48.2
Arm chuck	53.06 @ 53.60

Choice:	
Hindquarter	62.0 @ 63.7
Forequarter	50.06 @ 52.0
Round	62.0 @ 62.8*
Trimmed full loin	50.06 @ 54.0
Flank	20.0 @ 22.0
Short loin	105.0
Sirloin	72.1
Cross cut chuck	50.5 @ 53.6
Regular chuck	52.06 @ 54.0
Fore Shank	33.8
Brisket	44.8*
Rib	65.06 @ 68.0
Short plate	24.0 @ 26.0
Back	58.06 @ 60.0
Triangle	48.2
Arm chuck	50.06 @ 53.6

FANCY MEATS

(l.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.6*
Beef livers, selected, kosher	82.6*
Oxtails, over 3/4 lb.	27.6*

*Ceiling base prices.

LAMBS

(l.c.l. prices)

	City	Western
Prime lambs, 50/down	59.00 @ 61.00	
Choice lambs, 50/down	59.00 @ 61.00	
Good, all wts.	54.00 @ 56.00	
Prime, all wts.	59.00 @ 61.00	
Choice, all wts.	59.00 @ 61.00	
Good, all wts.	54.00 @ 56.00	

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS (l.c.l. prices)

	Western
Hams, sknd., 14/down	46.00 @ 48.00
Pieces, 4/8 lbs.	42.00
Bellies, sq. cut, seedless	No quotation
8/12 lbs.	43.00 @ 45.00
Pork loins, 12/down	37.00 @ 40.00
Boston butts, 4/8 lbs.	37.00 @ 40.00
Spareribs, 3/down	38.00 @ 40.00
Pork trim., regular	25.00
Pork trim., spec. 80%	43.00

	City
Hams, sknd., 14/down	46.00 @ 48.00
Pork loins, 12/down	43.00 @ 45.00
Boston butts, 4/8 lbs.	37.00 @ 40.00
Spareribs, 3/down	38.00 @ 40.00

VEAL—SKIN OFF

(l.c.l. prices)

	Western
Prime carcass	57.00 @ 58.50
Choice carcass	57.00 @ 58.50
Good carcass, 80/down	50.00 @ 54.00
Commercial carcass	42.00 @ 47.00

DRESSED HOGS

(l.c.l. prices)

Hogs, gd. % ch., hd. on, lf. fat	
160 to 136 lbs.	\$29.00 @ 32.00
137 to 153 lbs.	29.00 @ 32.00
154 to 171 lbs.	29.00 @ 32.00
172 to 188 lbs.	29.00 @ 32.00

BUTCHERS' FAT

(l.c.l. prices)

Shop fat	1.00
Breast fat	1.00
Inedible suet	1.00
Edible suet	1.00

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended April 12, 1952 was 9.0 according to a report by the U. S. Department of Agriculture. This ratio was one-tenth lower than reported for the preceding week, but was almost three points under the 11.8 ratio recorded for the same week a year ago. These ratios were recorded on the basis of yellow corn selling for \$1.849 per bu. in the week ended April 12, \$1.829 per bu. in the previous week and \$1.795 per bu. for the corresponding period just a year earlier.

FRENCH HORIZONTAL MELTERS

Are
Sturdily
Built.

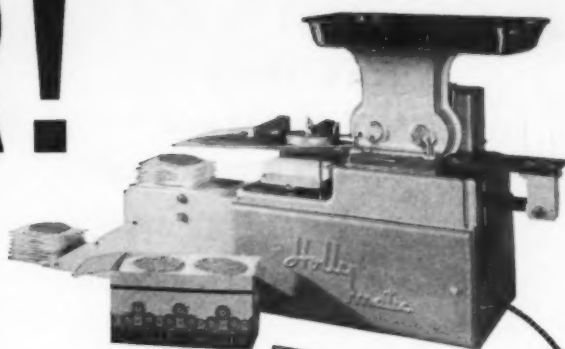
Cook Quickly
Efficiently.



THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO

FASTER!

BECAUSE NO OTHER PATTY MOLDING MACHINE GIVES YOU AUTOMATIC PAPER FEED!



The Hollymatic Electric Patty Molding Machine is in a class by itself for speed and economy of operation. For it is the only patty molding machine that automatically feeds the patty papers...eliminates costly and time consuming manual paper feeding.

patties per hour, and assures extremely accurate control of size, shape and weight of meat patties.

Molding method produces loose knit patties that retain full juice content. Easily changed to any patty thickness desired...from sandwich thin to steak thick.

Molds, ejects, and stacks 1800

Write today for complete details on how the new Hollymatic can save you time, money and manpower.

AUTOMATICALLY MOLDS:

Steaks • Veal Patties
Hamburger Patties
Pork Sausage Patties
Lamb Patties
Meat Balls
Fish Cakes • Crab Cakes

HOLLYMATIC CORPORATION

DEPT. A, 433 WEST 83rd STREET, CHICAGO 20, ILL.

Formerly HOLLY MOLDING DEVICES, INC.



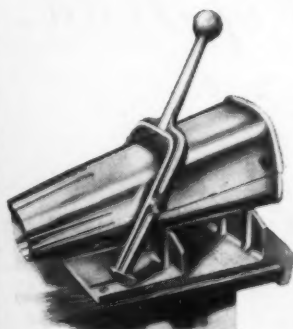
DIR-E STAINLESS

Increase Loaf Sales!

This profitable source of income can be greatly increased thru the use of Adelmans Loaf Containers. Manufactured in a range of sizes, in both Cast Aluminum and Stainless Steel. Loaves are firmly molded, have full flavor, and appetizing appearance. Loaves produced in Adelmans Loaf Containers have outstanding sales appeal.

Stainless Loaf Stuffer illustrated encases finished product in a cellulose casing for identification and preservation purposes. Manufactured in two sizes.

Ask for booklet "The Modern Method" showing complete Adelmans line.



LOAF STUFFER

HAM BOILER CORPORATION

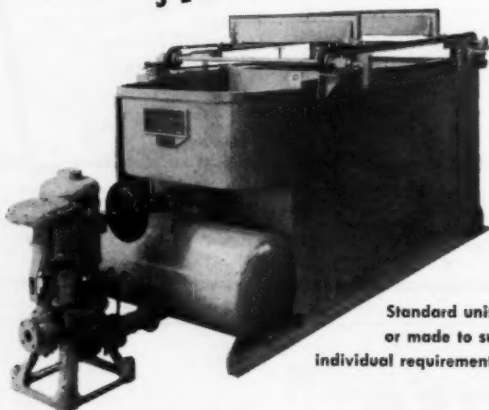
Office and Factory, PORT CHESTER, N. Y.

**RECOVER
WASTE GREASE and
MEET POLLUTION REQUIREMENTS**

at a **PROFIT**

with the **BULKLEY, DUNTON**

**COLLOIDAIR
SEPARATOR**



Standard units,
or made to suit
individual requirements.

Handling waste flows with this equipment gives you the following money-saving advantages:

- Almost complete recovery of grease.
- Savings in time and labor through fully automatic operation.
- Elimination of sewer cleaning.
- Purifying waste water to satisfy pollution regulations.
- Permitting water to be reused in cooling circuits.
- Saving of space—less than 1/3 the space requirements of a one hour capacity catch basin.

Colloidair Separator's extremely high efficiency is due to the special feature of using dissolved air to speed the flotation of free and emulsified fats and grease. This makes it possible to recover in 18 minutes or less 90% or more grease—compared to a maximum recovery of 30% to 50% obtained by conventional catch basins having a minimum retention time of one hour.

Let a Bulkley, Dunton field representative show you how the Colloidair Separators can save you time, labor, space and money. Call or write today—



BULKLEY, DUNTON PULP CO., INC.

ENGINEERING DIVISION

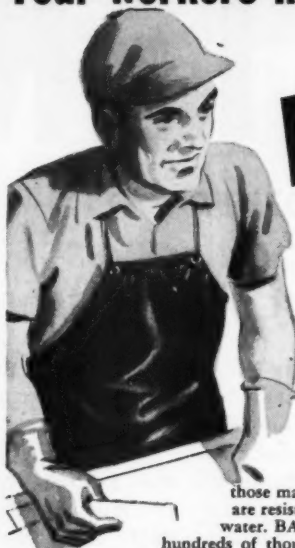
295 Madison Avenue, New York 17, N. Y.
Pacific Coast: Security Bldg., Pasadena 1, Cal.

Your workers need protective

APRONS

that resist

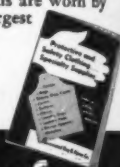
**GREASE
WATER
DAMPNESS
ACID**



All BASCO aprons are strong and durable and are designed to give maximum protection and service to the wearer. A complete line of aprons of various materials for every purpose, including those made of DuPont Neoprene which are resistant against oil, acid, alkali and water. BASCO work aprons are worn by hundreds of thousands in the largest factories in the United States!

SEND FOR NEW **FREE CATALOG**

America's "apron headquarters" for over 30 years!



Associated Bag & Apron Co.

2650 WEST BELDEN AVENUE CHICAGO 47, ILLINOIS



Nitrite of Soda

U. S. P.

SOLVAY SALES DIVISION

ALLIED CHEMICAL & DYE CORPORATION
40 Rector Street, New York 6, N. Y.

BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, April 17, 1952

The tallow and grease market is maintaining a steady to firm undertone, with a little more interest being displayed on the part of consumers. Early in the week steady bids were listed, but producers were holding back for fractionally higher prices. Choice white grease changed hands at 4½c, c.a.f. Chicago, and the same was bid for more; offerings were held up to 5½c. Prime tallow was bid at 4½c, or ½c over last Chicago sale price, without reported action.

As the week progressed, scattered sales were made. A tank of special tallow sold at 4½c, c.a.f. Chicago, and the same was bid for more. Couple tanks of prime tallow traded at 4½c, also c.a.f. Chicago. A little export interest came to light and 5½c, East, was bid on choice white grease for quick shipment; the price would figure around 5c, Chicago basis. A few tanks of yellow grease sold at 3½c, but one seller is reported to be holding up to 3¾c, Chicago. Couple tanks of bleachable fancy tallow sold at 4½c, c.a.f. Chicago, and same figure was bid for additional tanks. Large soapers are listing available offerings.

Nearing the close of the week, although allied market displayed weakness, the tallow and grease category held its firm position. Several tanks of fancy tallow, 7 color, sold at 5½c, East, equal to 5¾c, Chicago basis. Couple tanks of choice white grease sold at 5c, two tanks of yellow grease at 3½c, and several tanks of prime tallow at 4½c, all c.a.f. Chicago. There were similar bids in the market for more.

TALLOW: Thursday's quotations: fancy tallow, 7 color, 5½@5¾c; bleachable fancy tallow, 5c; prime tallow, 4½c; special tallow, 4½c; No. 1 tallow, 3½@4c, and No. 2 tallow, 3¾c.

GREASES: Thursday's quotations:

choice white grease, 5c; A-white grease, 4¼c; B-white grease, 3¾c; yellow grease, 3¾c; house grease, 3¾c, and brown grease, 2¾@3c.

BY-PRODUCTS MARKETS

(Chicago, Thursday, April 17, 1952)

Blood

Unit Ammonia
Unground, per unit of ammonia\$6.00

Digester Feed Tankage Materials

Wet rendered, unground, loose
Low test\$6.50n
High test\$6.25
Liquid stick tank cars3 15

Packinghouse Feeds

Carlots, per ton
50% meat and bone scraps, bagged.....\$110.00
50% meat and bone scraps, bulk102.50
55% meat scraps, bulk116.00
60% digester tankage, bulk105.00
60% digester tankage, bagged110.00
80% blood meal, bagged150.00
70% standard steamed bone meal, bagged95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia\$6.25n
Hoof meal, per unit ammonia7.50

Dry Rendered Tankage

Per unit Protein
Low test\$1.75
High test\$1.65@1.70

Gelatine and Glue Stocks

Per cwt.
Calf trimmings (limed)\$2.50
Hide trimmings (green, salted)30.00@32.50
Cattle jaws, skulls and knuckles, per ton65.00@70.00
Pig skin scraps and trimmings, per lb.6½

Animal Hair

Winter coil dried, per ton\$90.00@95.00
Summer coil dried, per ton\$60.00
Cattle switches, per piece6 @ 7
Winter processed, gray, lb.13½ @ 15
Summer processed, gray, lb.6 @ 7

n—nominal.

*Quoted delivered basis.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended April 12, with comparisons:

	Week Apr. 12	Previous Week	Cor. Week 1951
Cured meats, pounds	19,557,000	22,306,000	12,536,000
Fresh meats, pounds	17,889,000	29,406,000	14,698,000
Lard, pounds	4,139,000	3,347,000	4,451,000

VEGETABLE OILS

Wednesday, April 17, 1952

Action was irregular throughout the week in the vegetable oil market and development of a weaker tone was inevitable.

The market was considered steady early Monday; however, a lower price trend was indicated for both soybean oil and cottonseed oil. There were early sales of soybean oil at 9½c for April and May shipment, but a few sales later were reported at 9¼c. July shipment cashed at 9½c early and later at 9¾c. Sales of all shipments were scattered with refiner buying from crushers accounting for most of the trading. There was only limited action in the cottonseed oil market with a few sales early in the Valley at 10½c and later trading at 10¾c. Texas cottonseed oil cashed at 10½c. No trading was reported from the Southeast. Corn oil traded in a small way at 11¾c and peanut oil was quoted nominally at 12¾c. Coconut oil was pegged at 8½c, but no trading materialized at that level.

Soybean oil at mid-week cashed at 9c, part original and part resale, which represented the lowest level since June, 1949. April, May and June shipments sold at the 9c level and July oil traded at 9½c and 9¼c. There were bids at 9¼c for September shipment, but offerings were listed at 9½c. Cottonseed oil in scattered trading cashed at 10½c in the Valley and 10¾c in Texas. There were also a few tanks of Texas oil sold at 10½c. Corn oil declined ¼c and a moderate amount traded at 11½c. Peanut oil was quoted at 12½c nominal, but bids at that figure failed to get action. The coconut oil market remained featureless with the price structure weakening somewhat in comparison with quotations earlier in the week.

Late mid-week trading was limited with April shipment soybean oil cashing at 9c. There was interest around

402 W. 14th Street
New York 14, N. Y.

E. G. JAMES CO.

Boston Fruit &
Produce Exchange
Boston 9, Mass.

You are cordially invited to refresh & relax in our Hospitality Suite

N.I.M.P.A. CONVENTION April 28th thru April 30th

— Hotel Sherman, Chicago —

BE SURE to see our exhibit of Machinery & Equipment

BOOTHS 25 & 26

E. G. JAMES COMPANY

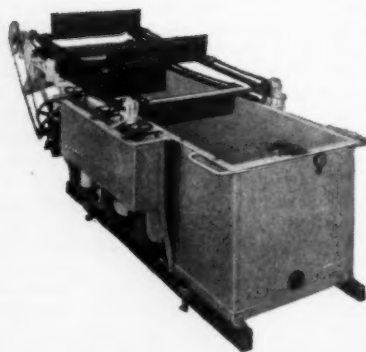
Phone HARRISON 7-9062

316 South La Salle Street, Chicago 4, Illinois

Teletype CG 1780-1-2

SOLVE YOUR PROCESS WATER PROBLEMS WITH

SVEEN-PEDERSEN FLOTATION SEPARATORS



Where performance counts in removal and almost complete recovery of waste grease, reducing B.O.D. or clarifying waste water to meet stream pollution regulations, you can depend on Sveen-Pedersen. Its high efficiency and peak performance are backed by many hundreds of successful installations in United States, Canada and throughout the world.

Almost three decades of originating, pioneering, and specialized engineering have resulted in advanced, compact, simple design; with patented features, operational and economy advantages unmatched by any other Separator.

Minimum maintenance...scraper flight is only moving part.

Complete automatic flow control (water, air and flocculents) engineered to your requirements.

A Sveen-Pedersen field engineer will gladly confer with you regarding your process water or stream pollution problems.

Write for Bulletin F-173

Patented and patents applied for in U. S. A. and foreign countries.

Manufactured and sold in Canada by
THE ALEXANDER FLECK LIMITED, OTTAWA, CANADA.



35-41 11th STREET, LONG ISLAND CITY 6, N. Y.

EXCLUSIVE AGENT FOR THE
SVEEN-PEDERSEN FLOTATION SEPARATOR

for other shipments, but there was a dearth of offerings at current levels. Cottonseed oil traded in Texas at 10¼c. Corn oil declined ¼c and sold at 11¼c.

CORN OIL: Prices declined ¼c to ½c from last mid-week sales.

SOYBEAN OIL: Trading light at 9c, ½c off from a week earlier.

PEANUT OIL: Unchanged from the previous week to slightly higher.

COCONUT OIL: Market dull with offerings priced down ¼c from last week.

COTTONSEED OIL: Only a few sales in the Valley and Southeast at price declines of ¼c to ½c. Texas oil sales steady at 10¼c.

New York cottonseed oil prices were quoted as follows:

MONDAY, APRIL 14, 1952

	Open	High	Low	Close	Prev. Close
May	13.05	13.05	12.67	12.68	13.07
July	13.36	13.36	12.90	12.92	13.40
Sept.	13.72	13.73	13.18	13.19	13.70
Oct.	13.87	13.87	13.31	13.33	13.78b
Dec.	13.96	13.96	13.51	13.53	14.00
Jan.	13.35n			13.50n	13.95n
Mar.	14.17b	13.95	13.76	12.81	14.15b
May	14.17n			12.75b	14.15b

Sales: 935 lots.

TUESDAY, APRIL 15, 1952

	Open	High	Low	Close	Prev. Close
May	12.55	12.82	12.43	12.82	12.68
July	12.80	13.11	12.67	13.11	12.92
Sept.	13.11	13.40	12.98	13.40	13.19
Oct.	13.24	13.55	13.08	13.55	13.33
Dec.	13.45	13.69	13.36	13.69	13.53
Jan.	13.45n			13.65b	13.50n
Mar.	12.73	13.98	13.66	13.98	12.81
May	13.70n			13.95n	12.75b

Sales: 980 lots.

WEDNESDAY, APRIL 16, 1952

	Open	High	Low	Close	Prev. Close
May	12.80	12.90	12.67	12.80b	12.82
July	13.05	13.19	12.94	13.12	13.11
Sept.	13.40	13.49	13.25	13.44	13.40
Oct.	13.52	13.60	13.42	13.59	13.55
Dec.	13.65b	13.70	13.52	13.70	13.69
Jan.	13.55b			13.60b	13.65b
Mar.	13.85b	14.01	13.82	14.01	13.98
May	13.85n			14.00b	13.95n

Sales: 385 lots.

THURSDAY, APRIL 17, 1952

	Open	High	Low	Close	Prev. Close
May	12.77b	12.80	12.60	12.71	12.80b
July	13.13	13.13	12.86	12.95	13.12
Sept.	13.40b	13.37	13.13	13.27	13.44
Oct.	13.54b	13.45	13.22	13.38	13.59
Dec.	13.70b	13.70	13.48	13.54	13.70
Jan.	13.50b			13.50b	13.60b
Mar.	13.95b	13.80	13.75	13.75	14.01
May	13.98			13.78b	14.00b

Sales: 486 lots.

b—bid. n—nominal.

USDA Price Supports For '52 Corn, Soybeans, Peanuts

The U. S. Department of Agriculture has announced that the 1952-crop corn will be price-supported at not less than a national average of \$1.60 per bu. and soybeans at \$2.56 per bu. Support of corn is subject to revision upward if 90 per cent of parity at the beginning of the 1952 marketing season in October is greater than the \$1.60 per bu. The soybean support is fixed, which reflects 90 per cent of parity as of November 15, 1951.

Support of 1951 corn was at \$1.57 per bu. and soybeans at \$2.45 per bu.

Price supports will be available to producers of 1952-crop peanuts at a national average level of not less than \$239.40 per ton. This is 90 per cent of the February 15, 1952 parity price of \$266 per ton, and is subject to revision. The new peanut support price is an increase of \$9 over last year.

Cottonseed, Soybean Oil Comparisons

Consumption of refined cottonseed oil during January, 1952, totaled 2,134 tank cars. This was compared with 2,135 in December and 1,954 in January last year. The August-January consumption totaled 11,253 cars against 11,710 in the previous year. The August-January period is the first six months of the current crop season.

The visible supply at the end of January, 1952, was 16,050 cars compared with 16,879 at the end of December and 8,795 at the close of January last year.

Consumption of crude soybean oil in January amounted to 3,345 tank cars compared with 3,145 in December and 3,785 in January, 1951. For October-January, the first four months of the current crop season, consumption totaled 12,609 cars.

VEGETABLE OILS

Wednesday, April 16, 1952

Crude cottonseed oil, carloads, f.o.b. mills	
Valley	10¼a
Texas	10¼a
Southeast	10¼a
Corn oil in tanks, f.o.b. mills	11¼ax
Peanut oil, f.o.b. Southern mills	12¼a
Soybean oil, Decatur	9½b @ 9d
Coconut oil, f.o.b. Pacific Coast	8 @ 8ax
Midwest and West Coast	9a
East	9a

ax—asked. n—nominal.

OLEOMARGARINE

Wednesday, April 16, 1952

White domestic vegetable	25
White animal fat	25
Milk churned pastry	24
Water churned pastry	23

Solve Your Glove Problems

...Boost Production

PIONEER

Stanzails®



NW-32 white milled DuPont neoprene, medium weight, 11" length. For sanitary handling.



Your choice of the right glove for each job can mean faster work, more production, better protection for your workers and lowest per hour glove cost. No one glove is right for every job! PIONEER'S new Stanzail catalog shows you how to choose the right glove for each job. Unbiased advice—Stanzails include all kinds of liquidtight gloves: all-neoprene, neoprene, and vinyl-coated. 32 styles, weights, sizes. It pays you to select gloves scientifically. Write for your Stanzail catalog today!

Industrial Products Division

The PIONEER Rubber Co.
674 Tiffin Rd., Willard, Ohio



Over 30 Years of Quality Glove Making

YOU CAN REACH ME AT ANDERSON BOOTH #55 AT THE NIMPA CONVENTION



Actually we don't expect you to spend *all* your time at our booth (although we'd love to have you), but we do know how you can spend a profitable hour or two at Booth No. 55. When you visit the NIMPA convention at the Hotel Sherman in April, bring along facts and figures on the cost of operating your rendering department. Then let us compare with your figures the cost of the new Crackling Expellers, as well as production results. If the results look good on our side of the ledger, frankly, we'll try to sell you a new Expeller. If they don't, you're the wiser knowing your department is on a sound basis. In either case, you stand to profit so bring those figures along and we'll see you in the Windy City!

THE V. D. ANDERSON COMPANY

1965 West 96th Street • Cleveland 2, Ohio

HIDES AND SKINS

Big packer hide market moderately active at prices steady with last levels to fractionally lower—Small packer and country hides continue slow with only a few sales reported—Small movement of kipskins and calfskins at lower levels—Few sales of sheepskins early, but activity lacking later.

CHICAGO

PACKER HIDES: The big packer market was barely steady Monday and action was extremely limited. The demand was good for heavy native steers at 10c, but no sales were reported. About 2,000 northern heavy native cows sold at 13c and 1,000 Kansas City light native cows brought 14½c for quick shipment.

The market continued quiet Tuesday at steady price levels. A car of Indianapolis light native cows sold at 14½c. About 1,200 heavy native cows traded at 12c and a lot of 800 heavy native cows sold at 12c. Most major producers withheld offerings and weren't particularly eager to find buyers. By the same token, tanners weren't anxiously pursuing offerings. The day proved dull.

At midweek, there was a moderate amount of trading and Oklahoma branded cows brought 11½c, equal to 11c, Chicago basis. The best bids later at other points were at 10½c for light average and 10c for regular northern. A lot of extra light native steers sold at 16½c and light native steers traded at 14c and 14½c.

Late midweek trading was fairly good with about 2,900 heavy native steers trading at 10c and 10½c. About 3,400 heavy native cows sold at 11½c and an additional 800 Mason City heavy native cows traded at 11c. A lot of 1,200 Omaha light native cows traded at 14c and 1,300 branded cows sold at 10½c. According to a late report, light native cows sold at 12½c. This report, however, could not be confirmed. Bids for heavy native steers were heard late Thursday at 9½c.

SMALL PACKER AND COUNTRY

HIDES: Although there was an abundance of offerings around, the demand continued weak. Tanners' ideas were 2c lower than available offerings and, as a consequence, trading was practically at a standstill. The country hide market was equally quiet and one source reported some of the renderers were seriously contemplating not taking the hides off at all and tanking them instead!

CALFSKINS AND KIPSKINS: The market was generally inactive throughout the week. Northern calfskins were offered at 27½c, but no trading was reported. Kipskins were reported to have traded early in the week at 24c for 15/25's, and 20c for the 25/30's.

SHEEPSKINS: Very little action materialized during the week for sheep-

skins, and the only sales reported were three cars trading at 1.60 for No. 1's, 1.45 for No. 2's and 1.05 for No. 3's. Clips moved at 1.85 and 1.90. Pickled skins were inactive and actual bid and offering prices were hard to establish.

N. Y. HIDE FUTURES

MONDAY, APRIL 14, 1952

	Open	High	Low	Close
Jan.	14.45b	14.90	14.60	14.80
Apr.	14.55b	14.85b
July	13.90b	14.25	14.25	14.32b
Oct.	14.71b	14.95b
Oct.	14.29	14.77	14.28	14.60 45
Oct.	14.82b	15.00b

Sales: 74 lots.

TUESDAY, APRIL 15, 1952

	Open	High	Low	Close
Jan.	14.70b	14.85	14.45	14.54b-55a
Apr.	14.75b	14.58b-59a
July	14.22	14.22	14.22	14.13b-22a
July	14.78b	14.64b-73a
Oct.	14.47b	14.69	14.32	14.43
Oct.	14.81b	14.67b-77a

Sales: 58 lots.

WEDNESDAY, APRIL 16, 1952

	Open	High	Low	Close
Jan.	14.30b	14.65	14.65	14.45b-60a
Apr.	14.35b	14.50b-63a
July	13.97b	14.10b-20a
July	14.42b	14.55b-67a
Oct.	14.32	14.58	14.30	14.40b-49a
Oct.	14.53b	14.58b-70a

Sales: 21 lots.

THURSDAY, APRIL 17, 1952

	Open	High	Low	Close
Jan.	14.23	14.23	14.15	14.25b-28a
Apr.	14.20b	14.30b-37a
July	13.90	13.90	13.90	13.90b-96a
July	14.23b	14.35b-47a
Oct.	14.10b	14.29	14.01	14.17
Oct.	14.60b	14.60	14.60	14.45b-62a

Sales: 29 lots.

FRIDAY, APRIL 18, 1952

	Open	High	Low	Close
Jan.	14.73b	14.60	14.60	14.60b-70a
Apr.	14.20b	14.65b-85a
July	13.65b	14.15	14.10	14.20b-27a
July	14.25b	14.75b-15.00a
Oct.	14.10b	14.55	14.15	14.59
Oct.	14.35b	14.90b-15.10a

Sales: 46 lots.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES	Cor. Week
	Week ended April 17, 1952	1951
Nat. str.	10 @ 15½n 10 @ 15½n	33½ @ 30½*
Hvy. Texas str.	9n	30*
Hvy. but. brand'd str.	9	30*
Hvy. Col. str.	8n	29½*
Ex. light Tex. str.	16n	37*
Brand'd cows.	11½	33*
Hy. nat. cows.	12 @ 13n 12 @ 13n	34*
Lt. nat. cows.	14 @ 15n 14 @ 15	6 @ 37*
Nat. bulls.	8½ @ 9n 10n	24*
Brand'd bulls.	7½ @ 8n 9n	23*
Calfskins, Nor.	10/15 35n	35n 80*
10/down	27½	27½
Kips, Nor.	24n	26n
Kips, Nor. nat. 15/25.	24n	26n
Kips, Nor. branded	21½n 23½n	57½*

SMALL PACKER HIDES

STEERS AND COWS:	
90 lbs. and over.	9½ @ 10n 12 @ 12½
50 lbs.	10½ @ 11n 13 @ 13½

SMALL PACKER SKINS

Calfskins under	
15 lbs.	25n 31n 72*
Kips, 15/30	20 @ 24n 26 @ 27 51*
Slunks, regular	1.50n 1.00 3.25*
Slunks, hairless	40n 40n 90*

SHEEPSKINS

Pkr. shearlings.	
No. 1	1.00 2.50 @ 2.60 6.00n
Dry Pelts	28n 35 @ 36 52 @ 35n
Horsehides, untrmd.	6.25n 7.50 @ 8.00 15.00 @ 16.00n

*Ceiling price.

Hide Industry Told To Hold Down On Exports

The American hide industry has been warned that a sharp step-up in exports of hides and skins, in turn leading to a tight situation in supply could bring about the return of export controls. The warning came in a government announcement regarding export licensing, which began April 1.

For the past year or more, hides and skins have been under strict export controls, although the three-month quota for export was raised from 60,000 cattle hides to 250,000 in the first three months of this year.

The Office of International Trade of the Commerce Department, making the announcement, warned that licenses on export still will be required for national security reasons. The idea is to prevent hides from falling into the "wrong" hands.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 12, 1952, were 2,446,000 lbs.; previous week 4,427,000 lbs.; same week 1951, 5,051,000 lbs.; 1951 to date, 66,592,000 lbs.; same period 1951, 87,876,000 lbs.

Shipments for the week ended April 12, 1952 totaled 3,409,000 lbs.; previous week, 4,866,000 lbs.; corresponding week 1951, 3,174,000 lbs.; this year to date, 57,769,000 lbs.; corresponding period a year ago, 73,387,000 lbs.

James C. Graham

A. F. Pilchard

Geo. H. Elliott

GEORGE H. ELLIOTT & COMPANY

130 North Wells Street

Chicago 6, Illinois



You Are Cordially Invited to Visit Our
NIMPA CONVENTION
Hospitality Headquarters
• SHERMAN HOTEL •

WELCOME NIMPA MEMBERS

Hospitality Headquarters
at the
SHERMAN HOTEL

PETERSEN-PRICEMAN, INC.

Packing House Brokers

339 Bourse Bldg.
Philadelphia 6, Pa.

Tel.: LOmbard 3-4756
TWX: PH 240

330 So. Wells St.
Chicago 6, Ill.

WEBster 9-7379
CG 1976

EDWARD R. SEABERG

Broker

SAUSAGE CASINGS

BOARD OF TRADE BUILDING

141 WEST JACKSON BLVD., CHICAGO 4, ILL.

- Telephone: WA bash 2-9371-2-3
- Teletype: CG 2095
- Cable Address: "EDSEA" Chicago



ALL IDENTIFIED BY THEIR STRIPES!

Just as these animals of the wild can be instantly identified by the stripes which nature has given them, so, too, TUFEDGE is immediately recognized by ITS distinguishing stripes—the single blue identifying the 36" width; the double blue, the 40". These exclusive blue stripes also instantly mark the TUFEDGE reinforced pinning edge.

These blue stripes are your guarantee of quality and true value. They identify TUFEDGE, the beef shroud that outlasts all others by as much as five to one.



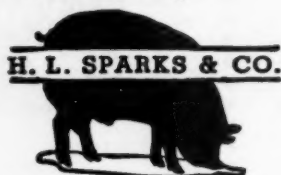
BEEF BAGS... HAM
STOCKINETTES...
... FRANK BAGS
TEXTILE SPECIALTIES

CLEVELAND COTTON PRODUCTS CO.

CLEVELAND, OHIO
CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

H O G S . . .

furnished single deck
or trainload by:



LIVESTOCK BUYERS

*Stock Pigs and Hogs
Shipped Everywhere!*

HEADQUARTERS:

National Stock Yards, Ill.

Phones { Upton 5-1860
Bridge 8394
Upton 3-4016

Also at Stock Yards in
Bushnell and Peoria, Ill.

- ✓ Our 20 country points operate under name of Midwest Order Buyers
- ✓ All orders placed through National Stock Yards, Illinois

Central Livestock Order Buying Company

Trained buyers of:

- ✓ CATTLE
- ✓ HOGS
- ✓ CALVES
- ✓ SHEEP
- ✓ LAMBS

**For Slaughterers and
Feeders,
U.S.D.A. Supervision**

South St. Paul, Minn.
West Fargo, N. Dak.
Billings, Mont.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The top price paid for live hogs on the Chicago market was \$17.50; average, \$16.90. Provision prices were quoted as follows: Under 12 pork loins, 42½@43; 10/14 green skinned hams, 43@43½; Boston butts, 36@37; 16/down pork shoulders, 32½@33; 3/down spareribs, 36½@37; 8/12 fat backs, 8@9; regular pork trimmings, 18; 18/20 DS bellies, 17½@18 nominal; 4/6 green picnics, 27@27½; 8/up green picnics, 26½@27¼.

P.S. loose lard was quoted at \$9.37½ nominal and P.S. lard in tierces at \$11.00 nominal.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: May 12.42; July 12.71; Sept. 13.01-04; Oct. 13.15-14; Dec. 13.34-35; Jan. 13.40n; Mar. 13.62; and May, '53, 13.63b. Sales totaled 743 lots.

World 1951 Animal Fats Output Shows Increase

World production of animal fats rose to 8,885,000 tons in 1951 from 8,565,000 tons in 1950 and 8,320,000, pre-war, indicating increases of 4 per cent and 7 per cent respectively, according to a foreign agriculture circular. The increase was explained largely by expanded lard and pork production in the United States and Europe. Tallow output was above pre-war but below 1950.

The animal fats group makes up about one-third of world fat supplies, butter still ranking first, followed closely by lard.

Trade in animal fats in 1951 was estimated at 1,140,000 tons, a slight decrease from 1950 but above pre-war. Lard shipments were exceptionally heavy, being mostly from this country to the United Kingdom and Yugoslavia. Prospects point to another drop in world trade in animal fats in 1952, the circular stated.

Butter production was estimated at 4,100,000 tons, or about 2 per cent more than in 1950, but 15 per cent below pre-war. Lard output, including unrendered pork fat, amounted to 3,250,000 tons, 9 per cent above the year previous and 18 per cent above pre-war.

Tallow and grease output in 1951 was estimated at 2,235,000 tons against 2,265,000 in 1950 and 1,590,000 tons pre-war.

Just for the Record

How well is Brighton, Mass. known as a livestock market? Not very, we venture to say. However, it has the reputation of being the nation's first livestock market and the assembly point for animals that were destined to feed Washington's Continental army of the revolution. The historic market is now undergoing modernization.

POULTRY CANNING

The quantity of poultry canned or used in canning during February totaled 12,562,000 lbs., or a decrease compared with the 14,370,000 lbs. last year, but more than the 10,153,000-lb. 1946-50 average for the month. A U. S. Department of Agriculture report further stated that the quantity of poultry certified under federal inspection during the month totaled 46,531,000 lbs. compared with 35,262,000 lbs. last year. Of the quantity inspected this year, 12,057,000 lbs. went into canning and 34,474,000 lbs. were eviscerated for sale. Of last year's February poultry canning operations, 13,862,000 lbs. were for canning and 21,400,000 lbs. were eviscerated for sale.

Poultry canning during January totaled 13,425,000 lbs.—23 per cent less than the 17,379,000 lbs. canned during January last year but 21 per cent more than the 1946-50 average quantity of 11,082,000 lbs.; the Bureau of Agricultural Economics has reported.

Poultry certified under federal inspection during January totaled 54,732,000 lbs. Of this quantity 12,885,000 lbs. were for canning and 41,847,000 lbs. were eviscerated for sale. Of the quantity inspected during January last year, 16,661,000 lbs. were for canning and 23,471,000 lbs. were eviscerated for sale.

3-Month Meat Output Up

Commercial meat production during the first quarter of 1952 totaled a little over 5,500,000,000 lbs., according to the American Meat Institute. This was calculated at 8 per cent more than the 5,124,000,000 lbs. over the first three months of last year. The 1952 output was the result of a 3 per cent increase in beef production, 4 per cent decrease in veal, and 16 per cent increases in both pork and mutton.

Commercial lard production over the same period of time was estimated at 775,000,000 lbs., or about 18 per cent above the 653,000,000 lbs. a year ago.

FEBRUARY MEAT GRADING

The total of meats, meat products and by-products graded by the U. S. Department of Agriculture in February was reported in thousands of lbs. (i.e. "000" omitted) as follows:

	Feb. 1952	Jan. 1952	Feb. 1951
Beef	692,611	773,736	185,290
Veal and calf	59,372	60,491	2,713
Lamb, yearling and mutton	50,578	54,986	7,600
Total	802,561	889,213	195,603
All other meats and lard	14,010	15,005	13,235
Grand total	816,571	913,308	208,838

Compulsory grading of beef, veal, calf, lamb and mutton pursuant to O.P.S. regulation became effective May 7, 1951.

ST. JOHN & CO.

Invites you to visit
their Hospitality Rooms
at Hotel Sherman
during the N.I.M.P.A.
Convention



ST. JOHN & CO.
5800 South Damen Avenue

K & S

extend a warm Chicago welcome to
NIMPA CONVENTIONEERS

Once again the opportunity for renewing old ties and encouraging the new is with us. The entire KEARNS and SMITH staff will be on hand at the NIMPA convention . . . pledged to make your visit enjoyable and profitable! See Hotel Sherman Lobby Bulletin Board for our Hospitality Suite number . . . come up and relax. We also hope you will look in on our exhibit, **BOOTH No. 53**.

KEARNS & SMITH
Spice
COMPANY INC.
711 S. Wells St. Chicago 7, Ill.

**COLORFUL
CANS THAT SELL**



FOR LARD, SHORTENING OR MEAT PRODUCTS

PACK your lard, shortening or meat product in a colorful Heekin Lithographed Can. Heekin long-life colors give real sales punch to your package.

YOUR packaging problem becomes ours, when you do business with Heekin. Heekin Lithographed Cans are outstanding—they give added values to your product. Heekin food experts and production engineers—backed by Heekin's more than 50 years of personal service in food packaging—are ready to serve you. None too large—none too small—plan now for the future of your product.

THE HEEKIN CAN COMPANY

CINCINNATI, OHIO • CHESTNUT HILL, TENNESSEE
NORWOOD, OHIO • SPRINGDALE, ARKANSAS

LIVESTOCK MARKETS

Weekly Review

Early Spring Lamb Crop, Pastures Below Last Year

Unfavorable weather conditions in the early spring lamb trading areas of the Pacific coast have been retarding the development of the smaller early crop available this year, the U. S. Department of Agriculture has reported. Poorer than average forage conditions in some parts of Texas and spotty grazing possibilities over wide ranges of California have hampered the growth of the new crop of lambs. Marketings may have to be later than normal, it was stated.

By April 1, California shipments of lambs to the East had not begun in any volume, whereas a year ago this movement was in fairly full sway by mid-March. Marketing of Arizona lambs began around April 1, and in the Pacific Northwest and Southeastern states, marketings were expected to be later due to delayed pasture growth. But most lambs appear to be in good condition.

Around 45,000 spring lambs were recently contracted for April and May delivery in the Fresno and Los Banos areas of California. Around 15,000 head in the Bakersfield, Cal., area sold mostly for \$28.50, with approximately 40,000 in the Sacramento Valley at mostly \$27 for May and June delivery. A few offers to contract new crop lambs for late summer delivery were made at \$25 in both Oregon and Washington, the report stated.

HOG WEIGHTS AND COST

Average weights and costs of hogs at seven markets during March, 1952, with comparisons:

	BARROWS AND GILTS		AV. WT. LBS.	
	Mar. 1952	Mar. 1951	Mar. 1952	Mar. 1951
Chicago	\$18.77	\$21.94	246	242
Kansas City	18.97	21.56	226	237
Omaha	16.56	21.47	252	258
St. Louis Nat'l	16.99	21.90	221	216
Stock Yards	17.04	21.59	222	237
St. Joseph	16.57	21.60	240	234
St. Paul	16.30	21.27	255	262
Sioux City				

National Barrow Show To Be Held September 16-19

The seventh straight annual presentation of the National Barrow Show has been scheduled for September 16 to 19, at Austin, Minnesota. Originally planned from Wednesday to Saturday, the show has been moved ahead to run Tuesday to Friday to allow packer buyers time to return to their homes after the sale, which usually closes the show.

A total of \$32,080 in cash prize money will be offered to winners in the various classes of swine. This is \$2,080 more than last year. Part of this will be won in the new Crossbred division, which has been voted to allow a crossbred animal a chance to win the grand championship.

At least nine of the 10 national purebred swine associations will take part in the show, it was announced. Each one puts up the prizes for winners within its breed association, and bonus prizes for breeds which go on to win grand and reserve championships.

Consider Expansion of Alaska Cattle Industry

Reports from Alaska hint of strong desires by farmers along coastal areas and on the larger islands to stock up with cattle. There are thousands of square miles of bountiful grass land on Kodiak island and on some of the Aleutian chain which could produce beef.

Kodiak farmers and merchants are enthusiastic about chances of building a livestock empire on the island. Bear have been a drawback to expansion of the industry. Many new leases, however, have been let by the Bureau of Land Management.

Ranchers are no longer isolated, and are within easy reach of Anchorage and other interior markets by air and water. Present rate of delivering beef by air from Kodiak to Anchorage is about four cents per lb., shippers have said.

Test Shows Cattle Shrink Most In First Part Of Haul

Results of shrink tests conducted recently on 75 head of cattle hauled by truck from farm feedlots, and weighed at intervals along a 200-mile route, indicated that "the first few miles are the hardest." The greatest percentage of shrink takes place the first part of the run, the Chicago Union Stock Yard & Transit Co. reported.

"The amount of shrink and the interval during which it occurred varied slightly in the different cattle weight classifications. Light steers (under 1,000 lbs.) tended to shrink fewer total pounds than heavier steers. However, these pounds of shrink represented a large per cent of the total animal weight for the light than for the heavy fat steers.

"Sixty head of steers averaged 441 lbs. of shrink (75 head averaged 423 lbs.) during the haul. The average per cent of total animal weight shrinkage was 3.9 per cent. Only .6 per cent of the 3.9 per cent took place in the last 100 miles, which is a rather small amount of the total shrink for the entire 200 miles.

"This investigation proves that shrink for fat cattle in transit takes place at an extremely rapid rate in the first part of the haul—46.3 per cent in the first one-eighth of the trip, and after the first 25 miles shrink occurs at a rapidly decreasing rate.

"Tests were conducted on a gross shrink basis since the stock received no feed or water on the entire trip. A substantial part of the shrink was regained after the animals were returned to the feedlot and had access to feed and water," the report said.

LIVESTOCK CAR LOADINGS

A total of 7,738 cars were loaded with livestock during the week ended April 5, 1952, according to the Association of American Railroads. This was an increase of 21 cars from the 1951 week and a decrease of 14 from 1950.

K-M...the vital link
between you and profitable
livestock buying!



Conveniently located

CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

JONESBORO, ARK.

LAFAYETTE, IND.

LOUISVILLE, KY.

MONTGOMERY, ALA.

NASHVILLE, TENN.

OMAHA, NEBRASKA

SIoux CITY, IOWA

SIoux FALLS, S.D.

Carlots



Barrel Lots

DRESSED BEEF

BONELESS MEATS AND CUTS

OFFAL • CASINGS

SUPERIOR PACKING CO.
CHICAGO ST. PAUL

If, like others, you're getting cost conscious, remember

BETTER CONTROL IN LIQUID HEATING IS PROFIT



Think of the amount of water you heat. Then have an engineer count up the dollars in fuel you waste whenever the temperature wanders. You, yourself, can figure the cost in product quality of sloppy control in:

SCALDING—a critical process in which you burn-in the hair if you let the temperature rise above 137°, and fail to soften its roots sufficiently below that temperature level.

DEHAIRING—even more critical because of the spray jet action.

PROCESS WATER—used in such enormous quantities that every useless degree means big money.

WASHDOWN WATER—the meat industry's hottest, 180°. It is used in liberal quantity every day, irrespective of the size of the kill.

STERILIZING—of viscera inspection pans, or in the venting of canned hams—another place to look for lower costs through better control. Or, considering liquids other than water

DEPILATING—with molten rosin at 250°. A fussy process if you're going to flesh the skin properly. And the temperature of molten paraffin is the regulator of coating thickness—and cost.

Partlow has solved the control riddle with thousands of liquid heating jobs—the simple way with rugged equipment, and with gas, oil, electricity and steam. Phone or write your Partlow man now, before you waste another dollar in terms of degrees.

Remember the tapered shape of Partlow controls and see how frequently you can spot them wherever meat is processed—from the independent sausage kitchen to the giant packing plant.

TEMPERATURE CONTROLS
SAFETY GAS VALVES
DIAL THERMOMETERS
HUMIDITY CONTROLS

THE PARTLOW CORPORATION

3 CAMPION ROAD

NEW HARTFORD, NEW YORK

**SHIPPERS
OF
MIXED CARS
OF
PORK, BEEF,
SAUSAGE, LARD,
CANNED MEATS
AND
PROVISIONS**

KREY Tenderated Hams

THE HAM WITH A
REPUTATION FOR
SATISFACTION
AND PROFIT!



KREY PACKING COMPANY

ESTABLISHED 1882

ST. LOUIS 7, MISSOURI

Eastern Representatives

ROY WALDECK
449 Broad St.
Newark, N. J.

A. I. HOLBROOK M. WEINSTEIN
74 Warren & CO.
Buffalo, 122 N. Delaware
New York Philadelphia, Pa.

STANDARD WESTERN
BEEF COMPANY BEEF COMPANY
107 State St., 486 Water St.,
New Haven, Conn. Bridgeport, Conn.

Western Operations

KREY PKG. CO. KREY PKG. CO.
360 Langton St. 1516 Railroad St.
San Francisco 3 Glendale 4, Calif.
Calif. W. J. Bagley, Jr.,
W. J. Bagley, Mgr. Mgr.

Rebuilt Like New!

Save dollars on your used wheels!

Let us rebuild your used wheels to new-wheel standards at a substantial savings to you... sizes up to 24 inches in diameter. We are equipped to serve you promptly and efficiently. Tell us your needs and we will be happy to send information, including price quotations at once.

PANGBORN'S

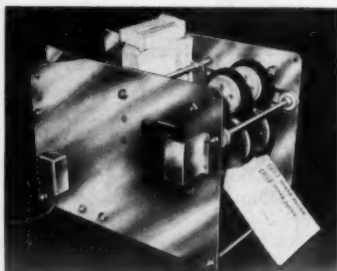
OTTUMWA, IOWA

New wheels . . . Used wheels rebuilt to new-wheel standards.



NEW CODER & MARKER

codes Wiener and Bacon Boards ahead of production



Patented

MODEL NO. 96

DATE-MARKS 175
BOARDS PER MIN.

NEW LEGIBILITY!
PRINTS FROM TYPE

AUTOMATIC COUNTER

MAGAZINE LOADING

More meat packers and sausage makers are choosing KIWI CODERS & MARKERS because of their proven dependability, greater legibility and economy. 80 models, including cellophane wrapper coders. Built-in type means fast date changing...permits flexible coding. All KIWI equipment fully guaranteed. Write for prices and further details!

KIWI CODERS CORP.

3804 NORTH CLARK STREET • CHICAGO 13, ILLINOIS

Reco REFRIGERATOR FANS



blow upwards!

Will improve condition of any
Refrigerator and Processing Room
Ceiling to Floor.

Reco * FLY CHASER FANS

when installed over
doorways, chutes and
conveyor tracks will
prevent flies from en-
tering building or
clinging to carcasses
from Slaughter House
to Cooler.



REYNOLDS

ELECTRIC COMPANY

ESTABLISHED 1900

3089 RIVER ROAD

RIVER GROVE, ILL.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, April 15, were reported by the Production and Marketing Administration as follows:

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul
HOGS: (Includes Bulk of Sales)

BARROWS & GILTS:

Choice:

120-140 lbs.	.. \$13.50-15.25	\$.....	\$.....	\$.....	\$.....
140-160 lbs.	.. 15.00-16.50	14.50-16.25	15.50-16.75	15.50-16.50
160-180 lbs.	.. 16.50-17.50	16.00-17.25	16.25-17.10	16.00-17.00
180-200 lbs.	.. 17.40-17.65	17.00-17.40	16.75-17.50	16.75-17.50
200-220 lbs.	.. 17.35-17.65	17.15-17.40	17.25-17.60	17.00-17.50
220-240 lbs.	.. 17.00-17.65	17.00-17.40	17.25-17.60	17.00-17.50
240-270 lbs.	.. 16.50-17.50	16.60-17.15	16.25-17.40	16.50-17.25
270-300 lbs.	.. 16.25-16.75	16.15-16.75	15.75-16.65	16.00-16.75
300-330 lbs.	.. 16.00-16.50	16.00-16.40	15.50-16.00	15.50-16.25
330-360 lbs.	.. 15.75-16.25	15.85-16.10	15.25-15.75	15.50-16.25

Medium:

160-220 lbs.	.. 15.50-17.25	15.50-16.75	16.00-17.25	15.00-17.00
--------------	----------------	-------------	-------------	-------------	-------

SOWS:

Choice:

270-300 lbs.	.. 16.00 only	16.00-16.25	14.75-15.25	15.00-16.00
300-330 lbs.	.. 16.00 only	16.00-16.25	14.50-15.00	15.00-16.00
330-360 lbs.	.. 15.75-16.00	15.75-16.00	14.25-14.75	15.00-16.00
360-400 lbs.	.. 15.00-15.75	15.25-15.75	14.25-14.75	15.00-16.00
400-450 lbs.	.. 14.50-15.50	14.75-15.50	14.00-14.50	13.75-15.25
450-550 lbs.	.. 14.00-15.25	14.00-15.00	13.75-14.25	13.75-15.25

Medium:

250-500 lbs.	.. 13.50-15.50	13.50-15.50	13.50-14.75	13.00-15.00
--------------	----------------	-------------	-------------	-------------	-------

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs.	.. 35.75-37.75	36.25-38.50	35.00-37.25	35.75-37.25
900-1100 lbs.	.. 36.25-38.00	37.00-39.75	36.00-38.00	36.25-38.50
1100-1300 lbs.	.. 36.25-38.00	37.25-39.75	36.00-38.00	36.25-38.50
1300-1500 lbs.	.. 35.50-37.75	37.00-39.75	35.50-38.00	35.00-38.50

Choice:

700-900 lbs.	.. 32.50-36.25	33.75-37.00	32.00-35.50	32.50-36.00
900-1100 lbs.	.. 33.00-36.25	33.75-37.25	31.75-36.00	32.50-36.25
1100-1300 lbs.	.. 33.00-36.25	33.75-37.25	31.75-36.00	32.50-36.25
1300-1500 lbs.	.. 32.75-36.25	33.75-37.25	31.75-35.75	32.50-36.25

Good:

700-900 lbs.	.. 29.50-33.00	29.75-33.75	28.75-32.00	29.00-32.50
900-1100 lbs.	.. 30.00-33.00	30.00-33.75	28.50-31.75	29.00-32.50
1100-1300 lbs.	.. 29.50-33.00	29.75-33.75	28.50-31.75	29.00-32.50

Commercial,

all wts.	.. 27.00-30.00	27.25-30.00	25.00-28.75	25.50-29.00
----------	----------------	-------------	-------------	-------------	-------

Utility, all wts.

.. 23.50-27.00	24.50-27.25	23.00-25.00	23.00-25.50
----------------	-------------	-------------	-------------	-------

HEIFERS:

Prime:

600-800 lbs.	.. 34.75-37.50	35.75-37.00	34.00-36.00	34.75-36.00
800-1000 lbs.	.. 34.75-37.50	36.25-37.75	34.25-36.50	34.75-36.00

Choice:

600-800 lbs.	.. 32.50-34.75	33.00-36.25	31.50-34.25	32.50-34.75
800-1000 lbs.	.. 32.00-34.75	33.00-36.25	31.50-34.25	32.50-34.75

Good:

500-700 lbs.	.. 28.50-32.50	29.75-33.00	28.25-31.50	29.00-32.50
700-900 lbs.	.. 28.50-32.50	29.75-33.00	28.25-31.50	29.00-32.50

Commercial,

all wts.	.. 26.00-28.50	26.50-29.75	24.50-28.25	25.00-29.00
----------	----------------	-------------	-------------	-------------	-------

Utility, all wts.

.. 23.00-26.00	22.50-26.50	22.00-24.50	22.00-25.00
----------------	-------------	-------------	-------------	-------

COWS:

Commercial,

all wts.	.. 23.50-26.00	24.00-26.00	22.50-25.00	23.25-25.50
----------	----------------	-------------	-------------	-------------	-------

Utility, all wts.

.. 21.50-23.50	21.75-24.25	20.50-22.50	19.50-23.25
----------------	-------------	-------------	-------------	-------

Cut & cutter,

all wts.	.. 17.00-21.50	18.00-22.00	16.00-20.50	15.00-19.50
----------	----------------	-------------	-------------	-------------	-------

BULLS (Yrls. Excl.) All Weights:

Good

.. 24.00-26.25	27.75-29.00	25.50-26.50	25.00-26.75
----------------	-------------	-------------	-------------	-------

Commercial

.. 22.00-24.00	25.25-27.75	23.00-25.50	23.00-25.00
----------------	-------------	-------------	-------------	-------

Cutter

.. 19.00-22.00	22.00-25.25	19.50-23.00	20.00-23.00
----------------	-------------	-------------	-------------	-------

VEALERS:

Choice & prime..

32.00-39.00	36.00-38.00	32.00-34.00	32.00-36.00
-------------	-------------	-------------	-------------	-------

Com'l & good ..

25.00-32.00	30.00-36.00	27.00-32.00	26.00-32.00
-------------	-------------	-------------	-------------	-------

CALVES (500 Lbs. Down):

Choice & prime..

31.00-35.00	32.00-37.00	31.00-33.00	29.00-34.00
-------------	-------------	-------------	-------------	-------

Com'l & good..

24.00-31.00	29.00-33.00	24.00-31.00	25.00-29.00
-------------	-------------	-------------	-------------	-------

SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):

Choice & prime..

28.75-29.50	28.50-29.50	26.50-28.00	27.75-28.50
-------------	-------------	-------------	-------------	-------

Good & choice..

25.00-29.00	27.50-28.50	25.50-26.50	27.00-27.75
-------------	-------------	-------------	-------------	-------

EWES:

Good & choice..

12.00-14.00	13.00-15.50	14.00-15.50	14.50-15.50
-------------	-------------	-------------	-------------	-------

Cull & utility...

9.00-12.00	9.00-13.00	10.00-13.50	10.00-14.50
------------	------------	-------------	-------------	-------

*No late prices due to flood conditions.

MEXICAN COW & BULL MEAT

Full Carcass Boned

by a concern of experience . . . a deluxe product, trimmed and defatted for the sausage and canned meat trade. Carload shipments only, for shipment to government inspected plants only.

A fine dry product, tested and being used to entire satisfaction by many packers. Low in moisture and fat content . . . packed in 100 lb. fiber boxes or fiber drums, ready to grind and chop. Very convenient and economical.

Ready Foods de Mexico, S. A.

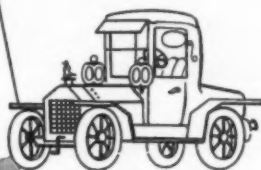
U. S. OFFICE — 500 NORTH DEARBORN ST., CHICAGO 10, ILLINOIS

Telephone: WHitehall 4-7545

Plants: Torreon, Coahuila, Mexico
Gomez Palacio, Durango, Mexico

Are you a HABIT BUYER?

Still Buying
the "ORIGINAL" ?



Be a SMART BUYER—

try the **IMPROVED**

Outperforms all
other metal scourers

with **LESS** effort

at **LESS** cost !



A Guarantee
with
Every Sponge

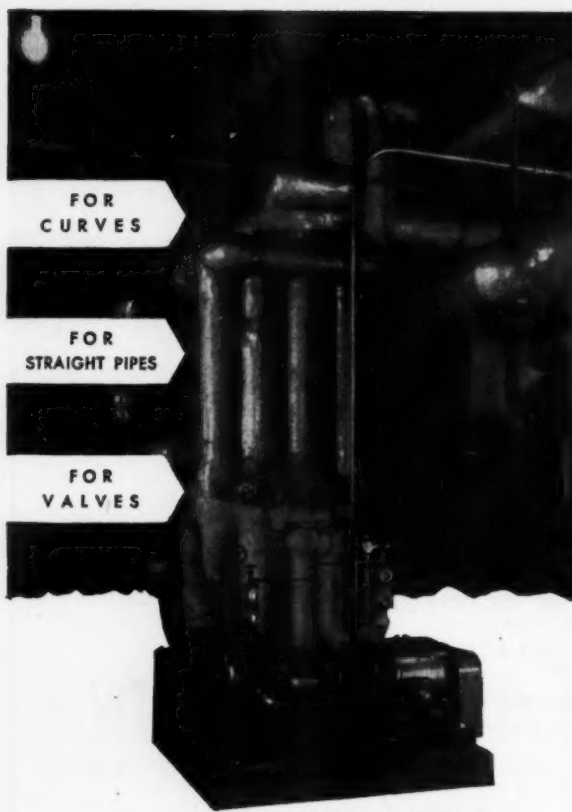


This is not a claim...but a **FACT!**

4 SPECIAL METALS: Bronze • Nickel Silver • Monel • Stainless Steel

Request **FREE SAMPLE** on your letterhead. AVAILABLE THROUGH JOBBERS COAST to COAST.

KLEENETTE MANUFACTURING CO. 1269 W. NORTH AVE. CHICAGO 22, ILL.



FOR
CURVES

FOR
STRAIGHT PIPES

FOR
VALVES

- LASTS A LIFETIME
- EASILY INSTALLED
- APPLIES WITHOUT WASTE

for

Maximum

Efficiency

SPECIFY ALL-HAIR

OZITE

INSULATING FELT

OZITE All-Hair Felt has been the best insulation for the refrigeration industry for over half a century. Here's why —

- ... low conductivity provides efficient heat barrier
- ... allows close temperature control ... permits maximum capacity of refrigeration units ...
- reduces power consumption ... does not rot or pack down — resists fire.

For all of the facts about time-proven OZITE send for 4-page Bulletin No. 300.

AMERICAN HAIR & FELT COMPANY

Dept. J24, Merchandise Mart
CHICAGO 54, ILLINOIS

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended April 12:

CATTLE			
	Week ended	Prev. Week	Cor. Week
	Apr. 12	Week	1951
Chicago†	14,408	16,927	17,625
Kansas City†	10,158	13,667	10,506
Omaha*†	18,886	20,354	18,130
E. St. Louis†	4,195	5,168	6,707
St. Joseph†	6,916	6,755	6,552
Sioux City†	7,464	5,486	8,529
Wichita*†	2,486	2,904	2,273
New York & Jersey City†	5,155	8,172	7,455
Okla. City*†	2,646	3,084	2,405
Cincinnati†	2,588	3,130	2,832
Denver†	9,341	8,882	7,901
St. Paul†	10,679	10,917	9,643
Milwaukee†	3,722	4,287	4,103
Total	98,954	109,725	104,062

HOGS			
	Week ended	Prev. Week	Cor. Week
	Apr. 12	Week	1951
Chicago†	41,719	49,821	41,394
Kansas City†	18,802	15,194	14,428
Omaha*†	44,117	47,171	31,061
E. St. Louis†	35,963	39,494	44,103
St. Joseph†	32,092	26,295	26,588
Sioux City†	24,845	22,210	19,742
Wichita*†	14,113	16,068	9,116
New York & Jersey City†	50,126	51,505	48,458
Okla. City*†	15,788	18,407	12,491
Cincinnati†	15,469	16,550	20,174
Denver†	11,678	14,192	11,054
St. Paul†	28,429	29,493	18,950
Milwaukee†	4,791	6,304	8,804
Total	337,942	362,615	306,363

SHEEP			
	Week ended	Prev. Week	Cor. Week
	Apr. 12	Week	1951
Chicago†	6,146	3,341	753
Kansas City†	8,332	6,217	4,255
Omaha*†	13,156	12,151	3,523
E. St. Louis†	2,150	3,136	638
St. Joseph†	7,555	5,397	4,975
Sioux City†	4,251	2,711	1,042
Wichita*†	8,100	5,208	1,489
New York & Jersey City†	31,592	39,069	37,712
Okla. City*†	3,251	6,579	1,530
Cincinnati†	701	159	122
Denver†	9,174	8,853	3,925
St. Paul†	3,832	4,799	687
Milwaukee†	575	414	154
Total	98,615	98,033	61,425

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, April 17, were reported as shown in the table below:

CATTLE:			
Steers, com., ch.	\$31.35@32.00*		
Steers, util.	28.00 only*		
Heifers, good	29.50 only*		
Cows, com'l	24.50@26.00		
Cows, utility	21.50@24.00		
Cows, can. & cut.	18.00@21.00		
Bulls, util., com'l	27.00@30.00		
VEALERS:			
Good, choice	\$35.50@36.00		
Utility & com.	27.00@32.00*		
HOGS:			
Gd. & ch., 210/235	\$18.50@19.00		
Sows, ch.	13.50 only		

*Nominal.

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 11:

	Cattle	Calves	Hogs*	Sheep
Salable ...	148	12	700	353
Total (incl. directs)...	2,888	662	23,517	18,126
Prev. wk.:				
Salable .	174	39	893	...
Total (incl. directs)...	4,530	747	25,236	22,590

*Including hogs at 81st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS

Cattle Calves Hogs			
	Apr. 9	Apr. 10	Apr. 11
Cattle	2,416	283	12,114
Calves	793	202	18,881
Hogs	8	1,042	4,000
Cattle	10,084	272	8,544
Calves	8,200	300	18,500
Hogs	10,100	400	16,000
Cattle	2,100	300	16,000
Calves	31,385	1,343	59,812
Hogs	23,267	1,303	59,697
Cattle	33,807	1,384	49,079
Calves	28,955	2,378	52,741
Hogs	832	16,132	16,132
Cattle	3,700	16,132	16,132

*Including 832 cattle, 16,132 hogs and 3,700 sheep direct to packers.

SHIPMENTS

Cattle Calves Hogs			
	Apr. 9	Apr. 10	Apr. 11
Cattle	2,478	...	675
Calves	1,164	...	238
Hogs	702	13	970
Cattle	75	4	140
Calves	2,655	...	782
Hogs	2,400	...	500
Cattle	2,500	...	1,000
Hogs	1,000	...	1,000
Cattle	8,317	25	3,647
Calves	8,285	47	2,284
Hogs	11,525	144	2,879
Cattle	10,371	18	5,062

APRIL RECEIPTS

	1952	1951
Cattle	47,841	86,200
Calves	4,407	4,300
Hogs	182,710	180,607
Sheep	41,704	21,000

APRIL SHIPMENTS

	1952	1951
Cattle	27,100	30,800
Hogs	9,661	7,900
Sheep	12,092	11,500

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, April 11:

	Week ended	Week ended
	Apr. 11	Apr. 10
Packers' purch.	47,230	41,282
Shippers' purch.	4,282	3,975
Total	51,521	45,257

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, April 17, were as follows:

CATTLE:			
Steers, ch. & pr.	\$34.50@36.00		
Steers, gd. & ch.	32.50@34.50		
Heifers, gd.	30.00@32.00*		
Heifers, util., com'l.	none		
Cows, com.	24.00@27.00		
Cows, utility	20.50@23.50		
Cows, canner, cutter	15.00@20.00		
Bulls, com'l	25.50@29.00		
Bulls, utility	20.00@25.50		

VEALERS*:			
Prime	40.00*		
Gd. & pr.	32.00@35.00		
Com'l & gd.	21.00@31.00		
Cull & utility	13.00@20.00		

HOGS:			
Gd. & ch., 170/230	\$17.75@18.00		
Sows, 400/down	14.25@15.25		

SHEEP:			
Lambs, spring (Special)	\$40.00		

CANADIAN KILL

Inspected slaughter in Canada for the week ended April 5:

CATTLE			
	Wk. Ended	Same Wk.	Last Yr.
Western Canada	5,815	9,170	...
Eastern Canada	11,496	11,235	...
Total	17,311	20,405	...
HOGS			
Western Canada	38,459	31,419	...
Eastern Canada	84,591	56,413	...
Total	123,050	87,832	...
SHEEP			
Western Canada	2,968	2,658	...
Eastern Canada	713	1,926	...
Total	3,681	4,584	...

STOCK
the Chicago
current
Hogs
9,178
12,114
18,881
1,042
8,544
18,500
16,000
59,812
50,687
49,079
52,741
16,132
Hogs
875
238
970
140
782
500
1,000
1,000
3,647
2,284
2,879
5,062
PTS
1801
86.34
4.36
160.07
21.01
CNTS
30.51
7.96
11.50
PURCHASES
based at Chi-
cago, April 17:
Week
ended
Apr. 18
41.35
8.82
1
45.34
STOCK
at Balti-
more, Thurs-
day, April 18:
follows:
34.50@36.00
32.50@34.50
30.00@33.00
24.00@27.00
20.50@23.50
15.00@20.00
26.50@29.00
20.00@25.50
40.00
32.00@35.00
21.00@31.00
13.00@20.00
17.75@18.00
14.25@15.25
\$40.00
KILL
er in Can-
ek ended
Same Wk.
Last Yr.
11,235
20,405
31,419
56,413
87,382
2,658
1,928
4,584
19, 1952

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, April 12, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 9,845 hogs; Swift, 1,505 hogs; Wilson, 873 hogs; Agar, 5,687 hogs; Shippers, 3,394 hogs; and others, 23,869 hogs.
Total: 14,408 cattle; 1,368 calves; 45,113 hogs; and 6,146 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour .. 1,929 557 5,518 2,027
Swift 858 479 5,272 3,636
Wilson ... 667 ... 2,681 ...
Butchers .. 3,886 8 1,044 ...
Others ... 1,774 ... 4,280 2,609
Total .. 9,114 1,044 18,802 8,332

OMAHA

Cattle and Calves Hogs Sheep
Armour 4,839 12,779 2,288
Cudahy 3,881 7,829 1,255
Swift 4,199 4,574 3,765
Wilson ... 2,545 4,604 1,029
Cornhusker .. 528 ...
Eagle 68 ...
Gr. Omaha .. 322 ...
Hoffman 54 ...
Rothschild .. 397 ...
Robt. 1,023 ...
Kings ... 1,162 ...
Merchants .. 71 ...
Midwest 33 ...
Omaha 302 ...
Union 297 ...
Others 8,843
Total 19,711 38,629 8,337

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour .. 1,230 483 14,010 1,278
Swift 1,375 642 10,072 880
Hunter 402 ... 4,805 ...
Hall 2 ... 1,968 ...
Krey 2 ... 2,561 ...
Laclede 1 ... 1,673 ...
Selloff 1 ... 784 ...
Total .. 3,070 1,125 35,963 2,158

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift 2,175 131 9,231 2,964
Armour .. 1,854 240 11,060 1,702
Others ... 4,286 254 6,275 253
*Total .. 8,315 625 26,566 4,919
*Does not include 17 calves, 11,798 hogs and 2,942 direct sheep.

SIOUX CITY

Cattle Calves Hogs Sheep
Armour .. 2,400 3 8,868 743
Cudahy .. 2,735 ... 8,329 1,088
Swift 2,260 2 4,637 1,748
Butchers .. 192 ...
Others ... 9,021 33 12,470 1,687
Total .. 16,637 40 34,321 5,266

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour .. 823 25 1,936 1,319
Wilson ... 824 104 1,632 1,344
Butchers .. 98 1 1,305 ...
*Total .. 1,745 130 4,791 2,663
*Does not include 717 cattle, 54 calves, 11,005 hogs and 588 direct sheep.

WICHITA

Cattle Calves Hogs Sheep
Cudahy .. 1,073 89 5,785 7,633
Guggenheim ..
Denn 53 ...
Dodd 90 ... 927 ...
Sunflower .. 11 ... 50 ...
Pioneer
Excel 561 ...
Others ... 1,729 ... 925 750
Total .. 3,487 89 7,687 7,689

LOS ANGELES

Cattle Calves Hogs Sheep
Armour .. 327 ... 294 ...
Cudahy .. 32 ... 213 ...
Swift 73 ... 111 ...
Wilson ... 32 ...
Acme 491 5 ...
Atlas 450 ...
Clougherty ..
Coast 120 ... 112 ...
Herman 287 ...
Lair 290 ...
United 863 1 184 ...
Others ... 2,961 232 148 ...
Total .. 5,104 238 1,833

DENVER

Cattle Calves Hogs Sheep
Armour .. 2,183 78 3,930 11,562
Swift 1,810 10 3,214 6,172
Cudahy .. 632 12 3,428 484
Wilson ... 690 ...
Others ... 4,556 58 2,656 527
Total .. 9,811 158 13,228 18,745

ST. PAUL

Cattle Calves Hogs Sheep
Armour .. 3,474 2,763 12,148 1,474
Bartusch .. 735 ...
Cudahy .. 735 96 ... 819
Rifkin 835 29 ...
Superior ... 1,280 ...
Swift 3,620 2,387 16,281 1,839
Others ... 1,594 2,154 10,967 1,011
Total .. 12,273 7,429 39,396 4,843

CINCINNATI

Cattle Calves Hogs Sheep
Gall
Kahn's 265
Meyer
Schlatter. 286 42 ...
Northside .. 3 ...
Cole 2
Others ... 1,916 872 16,755 226
Total .. 2,205 916 16,755 491

FORT WORTH

Cattle Calves Hogs Sheep
Armour 696 208 2,180 4,800
Swift 716 179 1,357 6,864
Blue Bonnet 278 15 290
City 171 6 178 ...
Rosenthal .. 56 3 ...
Total .. 1,917 411 4,005 11,664

TOTAL PACKER PURCHASES

	Week ended	Prev. Week	Cor.
	Apr. 12	Week	1951
Cattle	107,797	108,763	109,155
Hogs	285,509	286,152	253,764
Sheep	91,253	71,919	23,081

CORN BELT DIRECT TRADING

Des Moines, Ia., April 17,
—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
160-180 lbs. \$14.40@16.50
180-240 lbs. 16.25@17.25
240-300 lbs. 15.55@17.10
300-360 lbs. 15.10@16.40

Soys:
270-360 lbs. 14.85@15.90
440-550 lbs. 12.65@14.55
Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
April 11	45,000	50,000
April 12	32,000	47,000
April 14	55,500	50,500
April 15	56,000	41,000
April 16	45,000	50,000
April 17	52,000	65,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended April 12, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	200,000	510,000	150,000
Previous week	208,000	530,000	141,000
Same wk. 1951	199,000	496,000	94,000
1952 to date	3,019,000	9,033,000	2,186,000
1951 to date	3,185,000	8,251,000	1,906,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending April 10:
Cattle Calves Hogs Sheep
Los Angeles 5,550 550 1,625 575
N. Portland 1,000 175 2,075 850
S. Francisco 250 20 1,400 750

For the finest Lecithinated Soya Binders for meat products...

IT PAYS TO DEPEND ON

Glidden

Pacemaker in Soya Research

4 PROVED ADVANTAGES

- Increased yield due to reduced shrinkage in smoking and cooking operation.
- Emulsify and retard oxidation.
- Reduce dusting.
- Produce juicy and smooth-slicing sausages.

SOYALOSE FLOURS

No. 103 and No. 105

Low fat types of soya flour containing fat in form of Lecithin; pure vegetable products—over 50% protein—mild in flavor—light in color.



DOG FOOD INGREDIENTS

Samples of the large variety of ingredients produced by Glidden are available to enable you to select the type which is just right for your particular formula.

CERTIFIED FOOD COLORS

Glidden Certified food colors are scientifically processed to maintain uniformity.

GLIDDEN OFFERS YOU THE FINEST INGREDIENTS, PLUS THE BEST TECHNICAL SERVICE

The most advanced methods and equipment are used in processing Glidden soybean ingredients for the meat industry. At all times the complete facilities of our Technical Service Department are available to help you answer any specific soya problems. Write today.

The Glidden Company

SOYA PRODUCTS DIVISION

1625 N. LaSalle Avenue • Chicago 37, Illinois



LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended April 5, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handy weights
Toronto	\$25.11	\$29.26	\$25.60	\$30.84
Montreal	26.55	23.75	26.60	...
Winnipeg	24.41	32.00	24.10	...
Calgary	25.98	36.08	23.35	...
Edmonton	25.00	36.75	25.00	24.75
Lethbridge	22.95	21.50
Pr. Albert	23.35	...
Moose Jaw
Saskatoon	23.90	32.50	23.60	24.00
Regina
Vancouver	...	33.50	23.70	...

*Dominion Government premiums not included.

AFRAL

PORK SAUSAGE LIQUID SEASONING

- Has a special sugar base.
- A soluble seasoning which produces a uniform and lasting flavor.
- Put up in exact amounts for each block of meat.

AFRAL CORPORATION

1933 So. Halsted St. • Chicago 8, Ill.

Order Buyer of Live Stock

L. H. McMURRAY, Inc.

40 Years' Experience
on the Indianapolis Market

INDIANAPOLIS • FRANKFORT
INDIANA

Tel. FRanklin 2927

Tel. 2233

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses	BEEF CURED:	
Week ending Apr. 12, 1952.	11,055		Week ending Apr. 12, 1952.	22,410
Week previous	9,706		Week previous	8,383
Same week year ago	10,361		Same week year ago	

COW:		PORK CURED AND SMOKED:	
Week ending Apr. 12, 1952.	1,195	Week ending Apr. 12, 1952.	308,000
Week previous	1,806	Week previous	308,000
Same week year ago	1,085	Same week year ago	308,000

BULL:		LARD AND PORK FATS:	
Week ending Apr. 12, 1952.	640	Week ending Apr. 12, 1952.	29,550
Week previous	826	Week previous	30,000
Same week year ago	824	Same week year ago	30,000

VEAL:		LOCAL SLAUGHTER	
Week ending Apr. 12, 1952.	11,601	CATTLE:	Week ending Apr. 12, 1952.
Week previous	12,861		
Same week year ago	12,650		

LAMBS:		Week previous	8,375
Week ending Apr. 12, 1952.	35,766	Same week year ago	7,461
Week previous	28,763		
Same week year ago	14,163		
CATTLE:			
Week ending Apr. 12, 1952.	5,302		
Week previous	7,003		
Same week year ago	7,940		

MUTTON:		Week previous	7.80
Week ending Apr. 12, 1952.	2,384	Same week year ago	7.90
Week previous	420		
Same week year ago	339	HOGS:	

HOG AND PIG:		Week ending Apr. 12, 1952.	30,125
Week ending Apr. 12, 1952.	8,087	Week previous	51,505
Week previous	17,795	Same week year ago	46,305
Same week year ago	19,612		
		SHEEP:	

PORK CUTS:		Week ending Apr. 12, 1952.		31,502
Week ending Apr. 12, 1952.		1,253,736	Week previous	30,000
Week previous		1,626,890	Same week year ago	37,712
Same week year ago		1,621,981	COUNTRY DRESSED MEATS	

BEEF CUTS:		VEAL:	
Week ending Apr. 12, 1952.	1,493	Week ending Apr. 12, 1952.	6,300
Week previous	16,179	Week previous	7,000
Same week year ago	79,363	Same week year ago	6,704

VEAL AND CALF CUTS:		HOGS:	
Week ending Apr. 12, 1952.	Week ending Apr. 12, 1952.	51
Week previous	7,920	Week previous	5
Same week year ago	11,737	Same week year ago	1

LAMB AND MUTTON CUTS:		LAMB AND MUTTON:	
Week ending Apr. 12, 1952.	800	Week ending Apr. 12, 1952.	2,519
Week previous	22	Week previous	10
Same week year ago	2,950	Same week year ago	145

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ending April 12 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lamb
NORTH ATLANTIC				
New York, Newark, Jersey City	5,155	5,321	50,126	31,502
Baltimore, Philadelphia	4,121	842	29,591	472
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	8,581	1,699	70,509	3,405
Chicago Area	17,978	4,811	89,798	12,007
St. Paul-Wisc. Group ¹	18,814	28,898	104,645	6,000
St. Louis Area ²	8,271	3,787	84,222	4,977
Sioux City ³	8,250	20	31,200	4,000
Omaha	20,649	369	138,257	17,900
Kansas City	7,545	1,617	31,662	8,777
Iowa and So. Minn. ³	15,685	2,502	210,894	24,550
SOUTHEAST ⁴	3,708	815	26,888	...
SOUTH CENTRAL WEST ⁵	17,651	2,181	76,865	24,107
ROCKY MOUNTAIN ⁶	10,040	488	17,385	11,003
PACIFIC ⁷	16,120	649	35,551	27,150
Grand total	162,563	53,909	912,593	176,773
Total previous week	173,803	57,866	928,905	179,561
Total same week 1951	163,302	57,891	873,131	128,322

*Estimated. Slaughter figures for Sioux City not available due to flood conditions.

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Fort Worth, Texas. ⁶Includes Denver, Colorado, Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended April 11:

	Cattle	Calves	Hog
Week ending April 11	2,258	456	12,907
Week previous	1,664	577	13,002
Corresponding week last year	861	375	9,862

K
 (Instructions)
 52. 22.67
 ... 8.88
 ...
 KED:
 52. 309.86
 ... 508.66
 ... 508.66
 ...
 52. 20.55
 ... 50.61
 ... 30.38
 ER
 52. 5.12
 ... 8.12
 ... 7.61
 52. 5.32
 ... 7.80
 ... 7.92
 52. 50.12
 ... 51.58
 ... 48.56
 52. 31.52
 ... 30.00
 ... 27.72
 MEATS
 52. 6.38
 ... 7.00
 ... 6.78
 52. 10
 ... 3
 ...
 52. 2.319
 ... 100
 ... 145
 April 12
 ulture 24
 Sheep
 & Lamb
 31.82
 472
 9 3.45
 8 12.07
 5 6.08
 2 4.97
 0 4.69
 7 17.98
 2 8.77
 4 24.38
 8 ...
 5 24.16
 5 11.02
 1 27.16
 3 178.73
 5 179.50
 1 128.32
 Due to feed
 Milwaukee,
 Louis, Ill.,
 Dodge, Mass.
 Albert Lea,
 and Albany,
 So. St. Jo.
 Texas. (In-
 cludes Lea
 ing plants
 ville and
 e, Florida.
 Hog
 12.967
 15.022
 9.862
 19, 1952



215 WEST OREGON STREET • MILWAUKEE 4, WISCONSIN

Phone Marquette 8-0426

NORTHERN COWS AND BULLS EXCLUSIVELY

Cow Meat - Cuts - Bull Meat - Livers - Tongues - Offal

CARLOT SHIPPERS SERVING THE NATION

WITH QUALITY BONELESS BEEF

U.S. GOVERNMENT INSPECTED ESTABLISHMENT 924



PORK • BEEF

SAUSAGE

SMOKED MEATS

PURE LARD

Packed by

BALENTINE PACKING CO.
INCORPORATED

GREENVILLE, SOUTH CAROLINA

*One of the South's
Pioneer Meat Packers*

SAUSAGE • BACON
BOLOGNAS • LARD
SMOKED HAMS

"Tender Treated"
and
"Ready to Eat"



94-11 SUTPHIN BOULEVARD
JAMAICA, N. Y.

HYGRADE'S
BEEF • VEAL • LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNED BEEF
AND TONGUE

HYGRADE
in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

CLASSIFIED ADVERTISING

Undisplayed; set solid. Minimum 20 words \$4.00 additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count ad-

dress or box number as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blank Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

14—Anderson Expellers, all sizes.
1—Boss 500 ton Curb Press and Pump.
1—Mech. Mfg. Co. 5' x 16' Cooker-Melter.
6—150, 350, 600, 800 gal. Dopp Seamless Kettles.
1—Davenport #3A Dewaterer, motor driven.
1—Bone Crusher, 24" dia. drum.
We also have a large stock of S/S. Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.
Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.
14 Park Row BA 7-0000 New York 38, N.Y.

DISMANTLING
COMPLETE MODERN SLAUGHTER
AND PACKINGHOUSE
(Capacity 500 head per day)

All equipment for sale
Write, wire, or call
HUDSON IRON & METAL COMPANY
Bayonne, New Jersey Federal 9-1811

SAUSAGE EQUIPMENT FOR SALE

No. 100A Boss silent cutter, Buffalo 500 lb. stuffer, Buffalo No. 66B grinder, Allbright-Neil stick washer, Oakite Machine 60 gal. capacity, miscellaneous sausage equipment. All in good working condition. Immediate delivery, write for details.

K and R, INC. NEBRASKA
HASTINGS,

LIQUIDATION

Wonderful business opportunity for one who desires immediate possession of small, modern sausage kitchen equipment, 25 HP. Boiler automatic steammaster, linker machine, 100 lb. stuffer and cutter, 200 lb. mixer, Hov ham press, Hov molds, etc. All equipment only slightly used. WRITE MAYO ANGERSTEIN
P. O. Box 26 VICTORIA, Texas

LABELING LINE: Standard-Knapp high speed. Now operating, 300 x 407 cans. Includes dumper, unscrambler, labeler, model F packer, top and bottom gluer with compression unit. All for \$6500. Ready June 1, 1952. FS-155, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

FOR SALE: One heavy duty senior U.S. Slicing machine with shingle conveyor. Excellent working condition. Can be inspected in location. Price \$2400 f.o.b. plant. FS-165, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

ICE AS REQUIRED: 1-3-5-10-12 or more tons daily produced in your plant at a fraction of crushed ice cost. Convenient, dry, clean flakes. Ask for quotations on your requirements. No obligation. FREEZERS, Inc., 58 Sixteenth St., Pittsburgh 22, Pa. Phone Atlantic 1-7654.

A REAL BUY: Like new, 1949, 2 1/2 ton Dodge truck. Only 7,000 miles. 2 speed axle, complete with electric refrigerated box. Size of box 8 ft. x 14 ft. with 8 inch cork insulation. FS-181, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CANS — QUOTA FREE
350,000—300 x 200—1.25 hot dip tin plate. Meat enamel bodies. Plain covers and bottoms. \$12.50 M. F.O.B. Wisconsin. Write to FS-182, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

★ ANDERSON EXPELLERS ★
All models. Rebuilt, guaranteed, or AS IS. PITTOCK & ASSOCIATES, Glen Riddle, Penn.

FOR SALE: 1 Allbright-Neil bacon slicer like new, with conveyor. Slices 1200 lbs. per hour. Price \$1,000. S. E. Strahan, 231 Healey Bldg., Atlanta, Ga.

EQUIPMENT WANTED

WANTED: Filter Presses, Expellers, Kettles, Grinders & Pulverizers, Screens, Cookers, Rendering Presses. EW-34, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, New York.

PLANT WANTED

WANTED: TO LEASE space or plant for frozen meat and sausage specialty items, federal or state inspected house. Write Box W-149, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

PLANT FOR RENT

FOR RENT: Boning room with conveyor for meat and bones, freezer space, storage space, railroad siding. U.S. government inspection. FS-78, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

PLANTS FOR SALE

U. S. GOVERNMENT INSPECTED
MODERN PACKING AND PROCESSING PLANT
An opportunity to purchase a going concern with tax carry-back.
Property consists of several buildings covering an entire city block, including valuable rental property. Is located in large mid-west metropolitan city close to large stockyards.
Daily capacity, 500 hogs, 100 cattle. Complete with curing cellars, sausage kitchen, smokehouses, coolers, boilers, engine room and delivery equipment.

FS-184, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

FOR SALE—MANUFACTURING CONCERN. Located in eastern Pennsylvania near seaboard cities. Netted \$75,000 on \$1 1/4 million gross last year. Makes dog food under two trade names for retail store chain. Packages pet foods for grocery accounts. Sale includes plant, slaughterhouse, home, buildings, 64 acres, equipment, and fleet of trucks. Priced at \$235,000 plus inventory at sale time.

FOR SALE — MEAT PACKING PLANT. Profits from reputation backed by 70 years' service in Cincinnati. Engaged in slaughtering, trimming livestock for wholesale distribution. Fully equipped for extensive operation. Property includes three buildings, one built in 1948 at cost of \$80,000. Property, equipment, trucks, good will included at \$95,000. Inventory offered at cost.

CHARLES FORD & ASSOCIATES, INC.
10 North Clark Street Chicago, Illinois

MODERN HORSE MEAT PACKING PLANT
Complete with canning department and rendering division equipped with two latest model dry rendering cookers and a hydraulic press—two large outside grease storage tanks—two boilers—and seven trucks—plant operating—located within 50 miles from Chicago—can be inspected daily—full particulars on request.

FS-186, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

FROZEN FOOD LOCKER and
PROCESSING PLANT
In east Texas city of 6,000. Large trade area. Modern fireproof building, 6750 sq. ft., 800 lockers. Most complete equipment. Seven years' profitable operations. Health forces sale. Priced complete at \$65,000. For details write

FOREST G. BAIRD
518 West Erwin St. Tyler, Texas

FOR SALE: Up-to-date meat provision and poultry plant in northeast New York. All kinds of modern machinery, overhead tracks, two large coolers, boning room, big freezer. Capacity 30,000 pounds sausage per week. Two story building and one acre land included. Centrally located in low tax small town, with large cities and resorts surrounding. Cattle auction sales weekly. In same town. Railroad siding. Ideal for distribution point.

FS-163, THE NATIONAL PROVISIONER
18 E. 41st St. New York 17, N.Y.

FOR SALE or FOR RENT: Packinghouse, government inspected. Railroad siding. In state of Nebraska. Plenty of cattle tan area. 2 beds. Feed lot and feeding facilities. FS-185, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

BUSINESS OPPORTUNITIES

CELLOPHANE BAGS & ROLLS
Printed or plain. Fast delivery. Best prices.
PENINSULAR PACKAGE PRODUCTS, INC.
3745 N. W. 50th St. Miami, Florida

SALESMEN—BROKERS: Excellent line of Danish hams, Swedish pork loins and salami wanted in all territories. Write Box W-167, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

WILL BUY: All around retail meat man will buy whole or part interest in small sausage manufacturing plant, or WHAT HAVE YOU? West of Chicago only. W-187, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES REPRESENTATIVES
Reputable importer of Dutch, Danish, Canadian and German canned hams wants sales representatives for the following territories: Upstate New York, New Jersey and New England states. Will pay high commissions and are interested in salesmen with experience and a large following.
W-183, THE NATIONAL PROVISIONER
18 East 41st St. New York 17, N.Y.

SAUSAGE MAKER SCHOOL
FIRST PRIVATE—PRACTICAL SCHOOL
IN U.S.A.

State registered, students will learn to make three different types of sausages every day (not 100 lbs. each). New and old fashioned sausages from all countries; also Kosher style. Latest methods teach making of canned and dry-sausages and dry-beef. These calculations put the price for entire course at \$100.00 per week. All courses are repeated several times during schooling. Course lasts 22 weeks, 5 days weekly, 5 hours daily. Instructors have college degrees. Interested persons may get full information by writing to P.O. Box 395, Philadelphia 5, Pa.

TANKAGE
We buy dry and wet rendered tankage, dried underground blood in carloads. Please submit your offerings.

AMERICAN MILL SERVICE CO., INC.
116 Portland Avenue Minneapolis, Minn.

YOUR PACKAGED MEATS NEED CODE DATING

We Offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines, Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.
KIWI CODERS CORPORATION
3804-06 N. Clark St. Chicago 13, Illinois

SHROUD CLOTH

CUT TO ANY SIZE
with 4" reinforced selvage edge.

UNCONDITIONALLY GUARANTEED.

SHAFRIN WIPER & WASTE CO.

3116 W. Cherry St. Milwaukee 48, Wis.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer
SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, IL



BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEAT

SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

SELL

Surplus Equipment

The classified columns of *The National Provisioner* offer a quick, resultful method of selling equipment you no longer need at negligible cost. Turn space-wasting old equipment into cash. List the items you wish to dispose of and send them in. *The National Provisioner* classified columns will find a buyer for them.

FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED

4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.

Hydrogenated

LARD FLAKES

Improve Your Lard

Samples on request.
Carload and L.C.L. Shipments.

FREE

Our Laboratory facilities are available free to help you determine quantities to be used and methods of operation.

THE E. KAHN'S SONS CO.

Cincinnati 25, Ohio

Phone: Kirby 4000

CLASSIFIED ADVERTISING

POSITION WANTED

SAUSAGE CONSULTANT
Up-to-date, with 46 years of practical and theoretical experience in the manufacture of a complete line of quality sausage, when necessary using own formulas of piquant seasoning, also hams, picnics, roquettes for smoking, canning, tenderized boiling and roasting, artificial color on all kinds of sausage not necessary. Put in new items and a real good system to make uniform quality products all year round at a minimum cost price. Straighten out any sausage trouble in a short stay, placing men where best qualified. I travel north, south, east and west to small or large plants. Best references on hand.
W-122, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

BEEF MANAGER

17 years' experience in all phases of the rail stock operations including supervision over large accounts, foot and peddler sales. Primal cuts, boning, skinning and small stock operations. 7 years' experience supervising hotel and restaurant division. Married, 2 children, now employed. Will relocate anywhere.

W-168, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

CONTROLLER-OFFICE MANAGER: Accountant, 18 years' top flight experience in meat packing industry, including departmental costs, auditing, credits, taxes and financial reports. Married, age 40, personable, excellent references. Desires opportunity in progressive firm requiring exceptionally capable executive. Will relocate. W-169, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

PROCESSING SUPERVISOR: 23 years' experience. Can handle yields, costs, labor, etc. What have you? Would also be interested in trouble shooting for major expense concern. W-172, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

PRODUCTION SUPERINTENDENT: Experienced in all phases of plant operations, sales and purchasing. Cost conscious and efficient. Age 40, with 20 years' practical experience in medium sized plant. Excellent health, clean habits. Can assume complete responsibility of all departments. W-170, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANT OPPORTUNITY: In west or southwest. 20 years' large and small packer experience in office management, accounting, costs, finances. Now controller for medium size packer. Experienced in operation several rendering plants — trading in grease and by-products. Age 41. W-171, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT MANAGER: 5 years' packing industry experience which includes buying, sales, office and beef cooler. B.S. plus A.M.I. courses, finest references. Interested in small aggressive organization. W-174, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Pork and provisions, long experience with large and small packers. Thorough knowledge of all phases, production, sales, costs, conversions, etc. W-173, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGEMENT - SALES: Man qualified in costs, yields, personnel and all sales procedures seeks position. References. W-175, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN: Desires position with medium or small plant. Dependable, ambitious, cost conscious, qualified. W-162, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES SUPERVISOR: Experienced in all phases of sales. Can handle chains, large accounts. W-160, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

CASING SALESMAN NEW ENGLAND

Large casing house in east wants top volume, experienced casing salesman for entire New England territory (including New York state). Must be able to sell large quantities of: Top quality uniform graded sheep casing hanks; also New Zealand and Australian semi-selected hanks and cuts; also our own production American hog casings and hog bungs; also beef casings of all types; and sewed hog bungs.

Write, giving full particulars, to
W-176, THE NATIONAL PROVISIONER
18 East 41st St. New York 17, N. Y.

CASING SALESMAN: Wanted for Pennsylvania, Maryland and Washington, D. C. Same details as above advertisement. Write to W-177, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

SPECIAL

Man of high calibre, qualified to organize and manage sales department, particularly canned meats, for well known independent meat packer. If you fit the spot, there is no limit to this opportunity. W-178, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Experienced, for small kitchen in Albany, New York vicinity. Good working conditions, good pay. W-179, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

PACKINGHOUSE AUDITOR wanted. Extensive traveling necessary. W-180, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED SKINNER for rendering plant. Good wages. Write for interview. Madison Rendering & Tallow Company, Madison, Wisconsin.

NOW IN PROGRESS LIQUIDATION SALE former Kansas City plant CUDAHY PACKING CO.

All items available for your inspection—immediate shipment, prices F.O.B. dock Kansas City. For a partial representative listing see below:

Kill Floor, Cutting & Casing

618—HOG HOIST: Boss, double wheel, 12" dia. wheels, 7 1/2 HP. motor	\$1450.00
620—SCALDING TUB: Boss 226, 50"x60"x12" with 30" wide non-skid platforms & rails. Cast iron 36" sections	1775.00
815—TROLLEYS: Beef, 5450, 23" overall with 8" hooks 3/4" dia. frame 1/2"x1 1/2" wheel 4 1/2", weight 8 1/2"	.00
920—HOIST: Sheep & Calf dbl. wheel hoist. M.M. Co. 12" dia. wheels, 5 HP. motor	1200.00
980—SPLITTER: Beef Head, Clyde 28" lg. blade, with 5 HP. mtr. & drive	850.00
1010—TRIPLE WASHER: 3, galv. cyl. & hous. ing, 36" dia. x 36" cyl. with 3/4" holes on 2" centers, 3 HP. motor	375.00
1083—BEEF CASING CLEANERS: M.M. Co., one with bristle brushes one with rice root brushes, 5 HP. motor	425.00
1092—WASHER: Cylinder 48" dia. x 9' 6" long, with 1" dia. holes	525.00
480—BAND SAWS: (2) Jones Super & house 36" stationary table, 5 HP.	395.00
507—BELLY ROLLER: M.M. Co., double rolls 22" dia. x 30 1/2" wide, 5 HP.	550.00
660—747—748—749—Overhead Conveyor Chais several thousand ft. 6" chain, with drives, motors, takeups, sprockets, I-beams, drop and side finger. Write for full particulars.	

Sausage & Smokehouse

150—MIXER: Sausage, Vacuum, Boss 235, 10 HP. motor	950.00
165—ICE CRUSHER: with 1 HP. motor	85.00
183—GRINDER: Sanders #150D (66), silent chain drive, 15 HP.	450.00
206—TREES, SMOKEHOUSE: (350) 12"x61" 81" overall height from top of track. Dbl. trolley, 4 sta. adj.	10.00
232—SMOKE STICK CAGES: (40) blk. for 43" sticks, 6' long, 63" high, 6 sta. with double trolley	22.50
275—STICK WASHER: Galv. cylinder 26" dia. x 46" long, 2 HP. motor	325.00
294—STUFFING TABLE: Stainless steel top with galv. angle frame, top 5'w x 9'1" on sr. side & 24" extended neck	150.00
308—STUFFER: Sausage, Boss 5002 cap. with air control piping	775.00
354—COOKER: (3) Jordan type for cages, 52"x36"x8" steel complete with track for top spray, temp. controls & timer	1000.00
357—COOKER: Jordan, stainless steel, 60 1/2"x78"x10 1/2" comp. top, side & bottom sprays, Temp. control with track for cages, has pump 3 HP. motor	1500.00
587—RACON CURING BOXES: (796) galv. 6002 with covers & hardware, 36" x 24" x 21"	18.00

Rendering & Lard Equipment

1322—DIAMOND HOG & WASHER: 13 1/2"x13" spout opening, 25 HP. 30" dia. x 19' 6" washer cyl. 5" HP. & reducer	\$2850.00
1346—COOKERS: (7) Boss, 12" L. x 5' dia. bolted flat head type, 7' L. charging ext. drive silent chain, gear & pinion, 25 HP.	2150.00
1244—MELTING KETTLES: (5) welded 3" jacket, 6' dia., 3' deep on straight side, cone bottom, lug mountings, 2 1/2 HP. motor driven agitator with speed reducer, 2" bottom outlet	550.00
1255—GRINDER: Buffalo 266, with 25 HP. silent chain drive, jacketed bowl	700.00
1452—GRINDER: Stodman, Type A, 2400 opening, V pulley, with motor	900.00
1482—EVAPORATORS: (2) Swenson 2M4005, 1000 gal. per min.	900.00
1515—BONE CRUSHER: M.M. Co., 27"x18" opening, 25 HP. motor	775.00

Miscellaneous

125—SCALES: (7) Fairbanks Suspension platform, 54"x60", 4 steel posts, 2 beams, 20002	\$ 285.00
1411—TANK, OIL STORAGE: 1/4" plate, riveted, 10' dia. x 35' L. 20,000 gal. cap. with coils	900.00
1563—TANK, OIL STORAGE: 5/16" plate, riveted, closed top, 100,000 gal. cap. with 2" pipe coils, on foundation	2500.00
533—LOCKERS: (400) 12"x15"x60" back to back	8.00
1737—BOOSTER COMPRESSOR: York, 89 ton cap. with liquid cooler & comp. elec. driven, 100 HP. 89 ton motor	5000.00

Large quantities of tables, tanks, motors, lockers, stands, pumps, conveyors, tracking, trucks, racks, etc., are still available. These and hundreds of equally good buys are still available, subject to competition. Everything must be sold and is priced for quick sale. Be sure to WRITE—WIRE—PHONE—NOW for 24 page bulletin.

Joint Liquidation
BARLIANT & COMPANY
1401 W. Pershing Rd., U.S. Yards, Chicago 9
CLiffside 4-6900
PHIL HANTOVER, INC.
1717 McGee Street, Kansas City, Missouri
Victor 8414

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Advance Oven Company	64	Industrial Tape Corporation	40
Advanced Engineering Corporation	19	Inland Wire Products Co.	40
Afral Corporation	92	James, E. G. Company	79
Allbright-Nell Co., The	Third Cover	Julian Engineering Co.	30
Aluminum Cooking Utensil Co.	53	Kahn's, E. Sons Co., The	91
American Can Company	12	Kearns & Smith Spice Co., Inc.	85
American Hair & Felt Co.	90	Keebler Engineering Company	60
Anderson, V. D., Company	81	Kennett-Murray Livestock Buying Service	86
Archibald & Kendall, Inc.	72	Kiwi Coders Corporation	86
Arkell Safety Bag Co.	57	Kleenette Manufacturing Co.	89
Armour and Company	20	Koch Supplies	44
Aromix Corporation	62	Krey Packing Co.	87
Asmus Bros., Inc.	48	Levi, Berth., & Co. Inc.	15
Associated Bag & Apron Co.	78	Linker Machines	14
Atmos Corporation	46	Marathon Corporation	23
Aula Company, Inc., The	72	Materials Transportation Co.	58
Balentine Packing Company	93	Mayer, H. J., & Sons Co., Inc.	7, 55
Barliant and Company	96	McMurray, L. H., Inc.	92
Batavia Body Company, Inc.	11	Merkel's Inc.	33
Best & Donovan	4	Merrill Lynch, Pierce, Fenner & Beane	83
Bobbin, Harry, & Co.	16	Milprint, Inc.	3
Borax Paper Products Co.	53	Moran, Emerson D.	46
Borax Paper Products Co.	9	New York Tramrail Co. Inc.	54
Bulkley, Dunton Pulp Company, Inc.	78	Oakite Products, Inc.	65
Cainco, Inc.	76	Omaha Packing Co.	Fourth Cover
Cannon, H. P., & Son, Inc.	6	Orkin Institute of Industrial Sanitation	24
Celanese Corporation of America	34	Pangborn's of Ottumwa	87
Central Livestock Order Buying Company	84	Partlow Corporation	87
Cesco	74	Petersen-Priceman, Inc.	83
Chevrolet Division of General Motors Corp.	21	Peters Machinery Company	49
Cincinnati Butchers Supply Co., The	5	Pikle-Rite Co., Inc.	88
Cincinnati Cotton Products Co.	47	Powers Rubber Company, The	88
Cleveland Cotton Products Co., The	83	Powers Regulator Co., The	78
Continental Can Company	61	Preservative Manufacturing Company	58
Crane Company	18	Rath Packing Co., The	95
Crown Can Company	17	Ready Foods de Mexico, S. A.	80
Custom Food Products, Inc.	52	Reynolds Electric Company	86
Daniels Manufacturing Co.	32	St. John & Co.	81
Denman Rubber Manufacturing Co.	43	Seaberg, Edward R.	82
Dewied, A., Casing Co.	74	Sloan, Lyons Brokerage Co.	61
Dohm & Nelke, Inc.	22	Smith, H. P., Paper Co.	13
Drying Systems, Inc.	74	Smith's, John E., Sons Company	Second Cover
Dupps, Co., The	58	Solvay Sales Division Allied Chemical & Dye Corporation	74
Elliott, George H., & Company	82	Sparks, H. L., & Company	84
Fairbanks, Morse & Co.	75	Speco, Inc.	37
Fanco Division, Allen Gauge & Tool Co.	57	Standard Cap & Seal Corp., Flex Vac Division	54
Felin, John J., & Co.	95	Standard Casing Co., Inc.	57
First Spice Mixing Co., Inc.	47, 56, 64	Stange, Wm. J., Company	41, 42
French Oil Mill Machinery Company	76	Superior Packing Co.	86
Glidden Company, The	91	Sveen-Pedersen Sales Corporation	80
Globe Company, The	26, 56	Tennessee Eastman Company	67
Great Lakes Stamp & Mfg. Co.	65	Townsend Engineering Company	73
Griffith Laboratories, Inc., The	Front Cover	U. S. Cold Storage Corp.	10
Ham Boiler Corporation	77	Vac-Tie, Inc.	72
Heekin Can Co.	85	Westinghouse Electric Corporation	71
Heller, B., & Co.	69	Wilson & Co., Inc.	8
Hercules Fasteners, Inc.	43	Winger Mfg. Co., Inc.	63
Hoffman, J. S., Company	49	Wisconsin Packing Company	93
Holymatic Corporation	77	Withington Company	56
Horn, A. C., Company, Inc.	25		
Howe Ice Machine Company	63		
Hudson-Sharp Machine Company	68		
Huron Milling Company, The	70		
Hygrade Food Products Corp.	93		

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



INVITATION

TO THE

N. I. M. P. A.

CONVENTION

This year ANCO is especially proud to welcome you to our Hospitality Headquarters in the Hotel Sherman during the National Independent Meat Packers Association Convention.

ANCO EXHIBIT BOOTHS — 29-30-31-32

1952 marks 50 years of ANCO leadership in the development and manufacture of quality machinery and equipment for the meat packing and allied industries.

THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 5, ILLINOIS

66
69
79
80
91
61
60
service 86
88
84
87
13
14
23
58
7, 55
92
83
ane. 83
3
46
54
65
th Cover
tion... 24
87
87
83
49
48
80
76
y... 59
95
89
88
85
83
63
13
nd Cover
cal &
78
84
37
54
57
41, 42
86
80
67
73
10
72
71
8
63
93
56

y manu-
ficiently,
ise more
verlook.

Put Circle-U
to work for YOU!



PEPERONI



B. C. CERVELAT



GENOA



CAPOCOLLO



B. C. SALAMI



THURINGER

Boost your sales and
profits with fast-moving
CIRCLE-U Dry Sausage!

Every day more and more dealers are taking on the Circle-U line. Consumer acceptance is growing fast and dealers are becoming alert to the sales and profit opportunities offered by featuring and promoting this quality dry sausage.

Get acquainted with the complete Circle-U Dry Sausage line today. Our representatives will be glad to call and show you how this hard-hitting sales-maker can help bring you larger volume orders, greater profits.



Circle-U Dry Sausage

OMAHA PACKING COMPANY

P.O. Box No. 214, St. Louis, Mo. • South St. Joseph, Mo.

te
ur
ad
s-
ne